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Altar Society Cook Book

Our Lady of Guadalupe Church
612 South Maple, South Hutchinson, KS

2003

Artwork by Pete Curiel

Sponsored by
Our Lady of Guadalupe
Altar Society

REVISED EDITION

Reprint 2003

HISTORY OF OUR LADY OF GUADALUPE PARISH

Looking back over the 75 years since Our Lady of Guadalupe was a Mission of St. Teresa Parish under the direction of Rev. P. J. Nagle Pastor of St. Teresa. We became a parish in 1928 with Rev. Gabriel Perez, A. R., who was an exile from Mexico because of the "Red Tempest" of revolt against God and religion, since then the succession of pastors in Our Lady of Guadalupe parish has been as follows:

Rev. Machael Berry	1929-1932
Rev. F. de Salterain, O.S.A.	1932-1935
Rev. Porfirio Fernandes, O. S. A.	1935-1938
Rev. Emil Meyer, C.P.P.S.	1938-1943
Rev. Anthony G. Kraft, C. P. P. S.	1943-1945
Rev. John J. Horton	1945-1946
Rev. Hyacinth Clarey, C.P.	1946-1954
Rev. Vincent L. Dillon	1954-1955
Rev. Ignatius Jimenez	1955-1963
Rev. Francis Cox	1963-1973
Rev. Colin Boor	1973-1999
Rev. Ned Blick	1999-Present

Rev. Jimenez was instrumental in the financial planning of the new church.

Rev. Francis Cox, born and educated in Ireland, was appointed to succeed Father Jimenez in 1963. He set about at once to make plans for our church, rectory, and recreation hall, which were dedicated on March 28, 1965.

Summer of 73, Rev. Colin Boor came to us from Barquisimeto, Venezuela. Rev. Boor was born in Odin, Kansas. He attended seminaries at Meinrad, Indiana and Kenrick in St. Louis and was ordained in 1950. He has worked in Wichita, Arma, Cunningham, Wellington and Newton.

Father Ned Blick was appointed Pastor of Our Lady of Guadalupe and Director of Pastoral Care at Trinity High School in Hutchinson, KS. July 2, 1999. He was born and raised in Hutchinson - attended Holy Cross grade school and graduated from Trinity High School in 1982. He was ordained May 23, 1992 - Associate pastor at Francis of Assisi and St. Thomas Aquinas in Wichita, KS.

The census figures show 463 families with an estimated total of 2,315 people. St. Agnes of Castleton, Kansas is a Mission of Our Lady of Guadalupe with 30 families with about 135 people as of 1977.

HISTORY OF OUR LADY OF GUADALUPE PARISH

The Ladies Altar Society is one of the first organizations of the parish. Our main purpose is the care of the altars and interior of the church, and in fostering the devotion to Our Lady of Guadalupe. We have also given our financial aid to the parish through our weekly food sales, annual Spring Fiesta and fair project.



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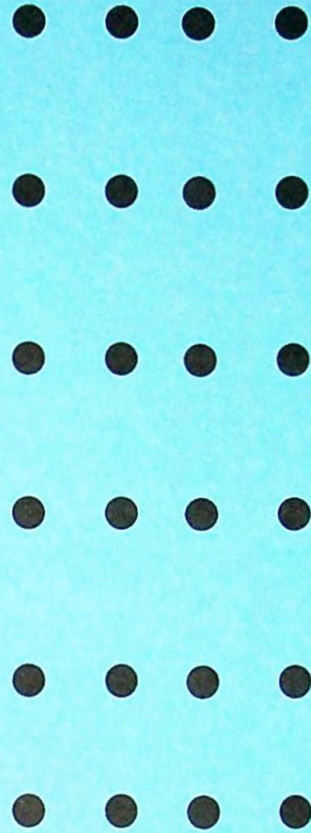
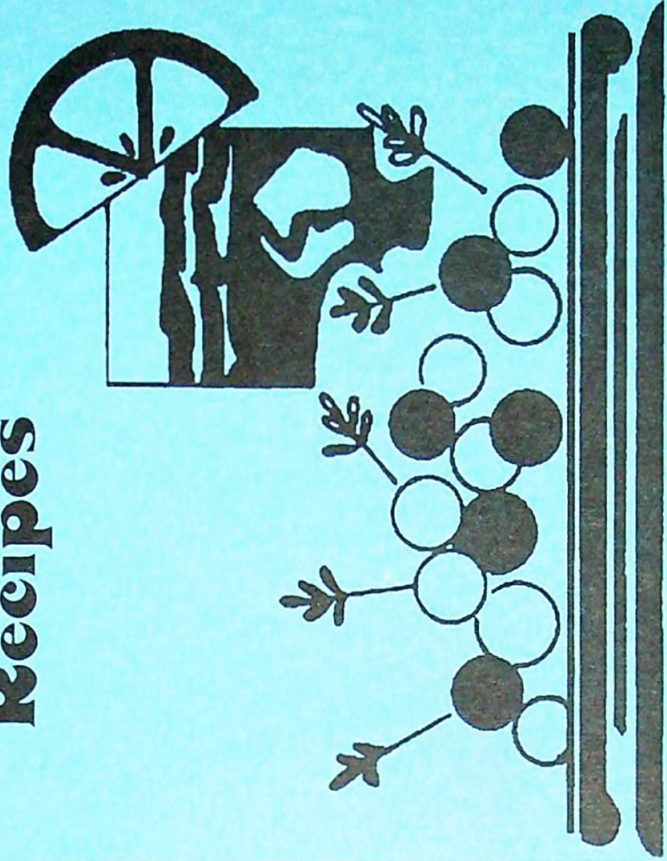
TABLE OF CONTENTS

MEXICAN RECIPES-----	5 - 36
POULTRY, FISH AND MEAT -----	37 - 64
CASSEROLES AND VEGETABLES -----	65 - 74
PICKLES AND SALADS -----	75 - 88
BREADS AND ROLLS -----	89 - 100
CAKES, PIES AND PUDDING -----	101 - 132
COOKIES AND CANDY -----	133 - 150
MISCELLANEOUS -----	151 - 164
MORE FAVORITE RECIPES -----	165 - 180





Mexican Recipes





MEXICAN RECIPES

A HAPPY HOME RECIPE

Dawn Covert

4 cups of love	5 spoons of hope
2 cups of loyalty	2 spoons of tenderness
3 cups of forgiveness	4 quarts of faith
1 cup of friendship	1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

CHILES RELLENOS

Teofila Alonzo

6 chiles verdes	2 huevos batidos
1 taza de queso rallado	2 cucharas de aceite

Se tuestan los chiles en una placa caliente. Quiteles el pellejo y se rompen de un lado. Se sacan las semillas y se rellenan con el queso. Se envuelven con harina seca. Se vaten los huevos y se envuelven los chiles. Se doran en la grasa no muy caliente, y se sirven.

HOT CHILI SAUCE

Mrs. Jesus Perez

6 hot green peppers	Salt
1 medium tomato	

Roast peppers and tomato on hot griddle until blistered. Remove from heat and peel. Mash together and season.

SALSA JALAPENO

Ann Ramos

4 to 6 jalapeno peppers	1/2 medium onion
2 medium tomatoes	Salt to taste
	1/2 tsp. oregano

CHILES RELLENOS (STUFFED PEPPERS)

Santos Martinez

6 small mango peppers	1/2 small onion (cut fine)
1/2 lb. longhorn cheese (grated)	3 eggs (separated)
Salt to taste	

Steam peppers for 5 minutes. Remove seeds by making a small slit on top of peppers. Stuff with mixture of cheese and onion, salt to taste. Sprinkle with flour. Beat egg whites until fluffy and add beaten egg yolks. Add a little flour. Dip peppers in egg batter and fry until browned. Serve hot.

STUFFED PEPPERS

Henri Calvillo

- | | |
|--------------------------------|---------------------------|
| 6 medium green peppers | 1/4 c. water |
| 3 c. cooked ground meat | 1 T. Worcestershire sauce |
| 1 1/2 c. cooked rice or cheese | 1 1/2 tsp. salt |
| 1 large onion (ground) | 1/4 tsp. pepper |
| 1/2 c. tomato soup | 4 c. raw sliced carrots |

Cut tops off peppers, remove seeds and wash. Mix all ingredients together except carrots. Stuff peppers. Stand them around edge of pan. Fill center with carrots (1/2 inch slices). Season carrots with salt and pepper; add water. Cover utensil. Baking time 1 hour at 350°.

TORTILLAS

Mrs. Joe Calvillo

- | | |
|----------------------|------------------------------------|
| 3 c. flour | 2 T melted shortening or lard |
| 3 tsp. baking powder | 1 c. lukewarm water (or as needed) |
| 1/4 tsp. salt | |

Sift dry ingredients together. Mix in shortening thoroughly. Add water, little at a time and knead into smooth dough. Dough should be very pliable and not stick to hands. For a better working dough, cover with tea towel and let stand for about 5 to 10 minutes. For each tortilla, form a piece of dough into small ball or patty, roll out with rolling pin to about 6 inches in diameter. Cook on hot griddle, turning often, about 3 times. Serve with Mexican food. Tortillas are also used in making enchiladas, tacos and tostadas.

TACOS

Mrs. James Gonzales

- | | |
|----------------------------|------------------------|
| 2 lb. ground beef | Salt to taste |
| 1 large green mango pepper | 1/2 tsp. pepper |
| 1 small onion | 1/2 tsp. minced garlic |
| 2 large potatoes | 2 dozen tortillas |
| 1 can green peas | Toothpicks |

Brown beef in skillet. Dice pepper, onion and potatoes, drain peas. Add to beef, also salt, pepper and garlic. Cover and cook over medium flame until potatoes are done. Spoon ingredients into tortillas, fold in halves and secure with toothpicks. Fry in deep fat until browned. Serve with chili or tomato sauce.

It takes two to start a fight, but one can end it.

CROQUETAS DE FRIJOL (BEAN CROQUETTE)

2 c. cooked beans (well mashed)	Salt to taste
2 T. chopped onion	1/4 lb. cheddar cheese
1/2 tsp. oregano	1 egg beaten with 1 T. water
1 can peeled green chiles (chopped)	Bread crumbs
4 T. grated Parmesan cheese	Oil for frying

Combine mashed beans, onion, oregano, chopped chilies, Parmesan cheese and salt. Mix thoroughly and make into croquettes, placing a small piece of cheddar cheese in the center of each. Be sure the cheese is well covered with bean mixture. Roll in crumbs, then beaten egg, then crumbs again and fry in deep fat or oil until brown. Makes 6 to 8 croquettes. Serve with chili sauce.

FRIED BEANS

Mrs. James Gonzales

1 lb. dried pinto beans	1/2 c. lard <i>or</i> bacon drippings
6 c. water	1/4 lb. longhorn cheese (diced)
1 tsp. salt	

Soak beans in water overnight in large saucepan. Remove water and add hot water. Simmer about 2 or 3 hours, or until tender. Add salt and mash.

Melt fat in large frying pan. Add beans, cook slowly for 10 minutes and add cheese.

TOSTADAS DE GUACAMOLE

Cora Garcia

12 tostadas	Shredded lettuce
3 c. guacamole (avocado)	Radish rosettes
2 c. cubed, cooked chicken	

Cover tostadas with guacamole. Arrange chicken, preferably white meat, on top and garnish with lettuce and radish rosettes. Serve 6 or 12.

GUACAMOLE

Sally Viegra

2 ripe avocados	2 tsp. chili powder <i>or</i> 1 chopped, peeled
2 T. minced onion	green chili
1 tsp. salt	Lemon juice

Mash avocados until smooth, then add other ingredients and lemon juice to taste. Keep covered until serving time. Makes 2 cups.

It is better to be a has been, than a never-was.

8 Mexican Recipes

TOSTADAS CON JOCOQUI Y CHILE VERDE

Dorothy Graham

12 tostadas	1 pint sour cream
3 c. hot refried beans	1 can peeled green chiles
1/4 c. grated Parmesan <i>or</i> Romano cheese	Salt

Spread hot beans on tostadas. Sprinkle with cheese. Mix sour cream with chiles and salt and spread on top of beans. Serve at once. If you like tostadas more spicy add some green chile relish to the sour cream.

ENCHILADAS

Mrs. Joe Calvillo

18 tortillas	1 small onion
4 <i>or</i> 5 red pepper pods	Salt to taste
3/4 lb. longhorn cheese	

Dice fine, the cheese and onion and mix together. Remove seeds and stems from pepper pods and soak in warm water until soft. Grind well, adding small clove of garlic, if desired. Place chili in saucepan. Melt 1 or 2 teaspoonsful lard until good and hot and pour it over the chili sauce. Stir and let simmer a couple of minutes, adding salt to taste. Fry tortillas, once over lightly, in hot fat, then dip in chili sauce. Place on warm platter and put about 2 tablespoonsful of the cheese and onion mixture on one end of each tortilla and roll. Serve on lettuce leaves. Sprinkle additional cheese on top.

SOUR CREAM ENCHILADES

Janet Ropp

1 dozen tortillas	1/4 c. flour
3/4 c. chopped onions	2 c. chicken broth
2 c. shredded Monterey Jack cheese	1 c. sour cream
4 oz. can green chilies	1/4 c. margarine

Put 2 tablespoonsful cheese and 1 tablespoon onions on tortilla and roll up. Place seam side down in baking dish. Melt butter, blend in flour until thickened, add broth, sour cream, chilies and remaining onions and cheese. Pour over enchilades. Bake 20 minutes at 425 °.

HUEVOS POBLANOS (EGGS, PUEBLO STYLE)

1 can peeled green chiles	6 eggs
1 1/2 c. light cream	1/2 c. grated Swiss cheese
Salt	

Whirl chilies and cream in electric blender. Add salt and pour into buttered shallow baking dish. Break eggs on top of sauce, sprinkle with cheese and bake at 350° for 10 minutes, or until eggs are set. Serves 3 to 6.

An ounce of fact means more than a ton of argument.

MEXICAN STYLE POTATOES

Camerina Espinoza

3 medium sized potatoes
1/2 small onion (sliced)
Salt
Shortening

1/4 lb. grated cheese
1/2 c. tomatoes (canned) *or* 2 eggs
(slightly beaten)

Peel potatoes and slice. Wash to remove excess starch. Drain well. Place potatoes in skillet with hot shortening. Add onion, salt and cover. Cook, stirring occasionally, until done. Add tomatoes or eggs and cook a little longer, stirring, then add cheese on top. Remove when cheese starts to melt.

SOPA DE ARROZ (SPANISH RICE)

Teofila Alonzo

1 c. rice 1 small garlic clove (minced)
4 T. shortening *or* lard
1/4 c. chopped onion
1/4 c. canned tomatoes *or* tomato sauce

3 c. hot water *or* chicken broth
Salt to taste

Brown rice in hot lard, a light brown; drain off excess fat. Add onion, tomatoes and garlic. Pour broth or water over rice, stir and add salt to taste. Cover and let simmer until water evaporates. Delicious served with Mole or other tasty Mexican foods.

RUEVOS RANCHEROS (RANCH STYLE EGGS)

Sally Viegra

2 T chopped onion
2 T cooking oil
1 clove garlic (minced)
3 chopped green chilies

1 tsp. oregano
3 medium ripe tomatoes
(peeled and chopped)
1 tsp. salt
6 eggs

Cook onion in oil until wilted, add other ingredients except eggs and simmer for 10 minutes. Then pour sauce over eggs that have been fried or poached.

ROSCAS DE YEMAS (EGG YOLK RINGS)

Cora Garcia

3 egg yolks
1/4 c. oil
1/4 c. sugar
1/2 tsp. salt

1/4 tsp. anise extract *or* 1/2 tsp. anise seed
3/4 to 1 c. sifted all-purpose flour
Powdered sugar

Measure into mixing bowl: egg yolks, oil, sugar, salt and anise extract. Beat until well blended and creamy. Add flour. Mix to a moderately stiff dough. Use a well floured board and handle dough gently. (Dough is soft and stretches easily but is not sticky.) Take about 1 tablespoonful dough at a time and roll, using palms of hands, to pencil length, about 7 inches. Place in lightly greased cookie sheet and shape into a ring. Bake in a 350° oven for 8 to 10 minutes. Remove from oven and roll in powdered sugar. Let cookies cool thoroughly before storing. Makes about 1 1/2 dozen.

MEXICAN SCRAMBLED EGGS

Cresencio Hernandez

6 eggs (slightly beaten)	1/3 c. tomato sauce <i>or</i> canned tomatoes
2 T. finely diced onion	3 T. water
1/2 minced garlic clove (if desired)	1 tsp. salt
1 small finely diced green pepper	Pepper

Mix onion, garlic and green pepper; fry together in fat. Add tomatoes, water, salt and pepper. Cook 3 minutes, then add eggs and cook over a low flame, stirring occasionally, until mixture thickens. Can be served with potatoes or beans.

TORTILLA CON HUEVOS (TORTILLA WITH EGGS)

1 tortilla	1 T. grated Parmesan cheese
3 T oil	2 T milk
2 eggs (well beaten)	Salt <i>and</i> pepper

Cut tortilla into eights and fry in hot oil, but not too crisp. Combine eggs, milk, cheese, salt and pepper and pour over fried tortilla. Cook as you would any French or plain omelet. Serves 1 or 2.

TORTILLA DE HUEVO A LA ESPANOLA (SPANISH OMELET)

3 T oil	2 (8 oz.) cans tomato sauce
1 small onion (minced)	Salt <i>and</i> pepper
1 green pepper (chopped fine)	

Make sauce by wilting onion and green pepper in hot oil. Add tomato sauce, salt and pepper and simmer for 20 minutes. Prepare 4 individual omelets, using 2 eggs and 2 tablespoonsful milk for each. Serve omelet on hot platter, topped with sauce. If desired, season the sauce with a little chili powder.

EMPANADITAS (TURNOVERS)

Dorothy Graham

1 pkg. yeast	1 egg (beaten)
1 1/2 c. warm water	3 T lard (melted)
1 1/2 tsp. salt	Enough flour for medium dough
2 T. sugar	

Add yeast, sugar and salt to warm water and mix until dissolved. Add beaten egg, melted lard and flour. Roll out dough about 1/8 inch and cut with a biscuit cutter. Place about 1 heaping teaspoon of filling in center, fold over and seal edges. Fry in deep fat until golden brown.

*A recipe that is as old as time itself,
yet always delightfully new,
they call it simply friendship;
beloved, tried and true.*

EMPANADITAS (FILLING)*Dorothy Graham*

2 lbs. beef (previously boiled)
 2 c. raisins
 3 1/2 c. applesauce
 2 c. sugar

1/2 c. pinon nuts
 1/2 tsp. allspice
 1 tsp. nutmeg
 1/2 tsp. cinnamon

Put meat through a meat grinder. Add fruit and spices and mix thoroughly. If mixture is too dry, add a little meat broth.

PICADILLO*Santos Martinez*

1 lb. ground beef
 1/2 c. tomatoes (cut up)
 1 small onion (diced)
 1 small clove garlic (minced)

Small pinch comino powder
 Salt to taste
 1/2 c. peas
 1/2 c. cooked, diced carrots

Mix all ingredients in large saucepan, except peas and carrots. Add about 2 cups water or enough to cover meat and cook slowly until meat is tender. Add vegetable and simmer a few minutes more. Serve while hot.

CHILI CON QUESO (GREEN CHILI WITH CHEESE)*Dorothy Graham*

1 small onion (minced)
 2 T. butter
 1 c. solid-pack tomatoes
 1 can peeled green chilies (chopped)

1/2 lb. Monterey cream cheese (cubed)
 1 c. cream
 Salt and pepper

Wilt onion in butter; add tomatoes, chilies, salt and pepper; simmer for 15 minutes, then add cubed cheese. When cheese begins to melt, add cream. Serves 4.

ARROZ CON "PERRITOS" (RICE WITH FRANKFURTERS)*Ruby Curiel*

2 c. oil
 1 T. minced onion
 4 frankfurters (cut in pieces)

1/2 can tomato sauce
 2 1/2 c. water or broth
 Salt and pepper
 1 c. uncooked rice

Wilt onion in oil, add frankfurters and cook a few minutes. Add tomato sauce, water or broth, salt and pepper. Bring to boiling point, add rice, stir once, cover and simmer for 30 minutes or until all liquid is absorbed. Serves 4.

CHORIZO (MEXICAN SAUSAGE)*Sally Viegra*

2 cloves garlic
 1 tsp. salt
 1 T. vinegar

1 1/2 T. chili powder
 1 1/2 tsp. salt
 1 1/2 lb. ground sausage

Mash garlic with salt and vinegar. Add next 3 ingredients and mix well. Fry until brown, serve with eggs.

12 Mexican Recipes

ARROZ CON CAMARON (RICE WITH SHRIMP)

1/2 c. oil	1 (4 oz.) can wet-pack shrimp
1 clove garlic	2 1/2 c. boiling water (including liquid from shrimp)
1 c. uncooked rice	Salt and pepper
2 T. minced onion	
1/2 c. tomato sauce	

Fry garlic in oil a few minutes. Discard garlic and in the same oil, fry the rice until golden brown. Pour off excess oil, add onion, tomato sauce, shrimps, liquid, salt and pepper. Cover and simmer for 30 minutes, or until all liquid has been absorbed. Serves 6.

This is a sopa seca—it can be varied by adding peas and /or ham or bits of crisply cooked pork or chorizo. It would make a good casserole.

ESTOFADO A LA MEXICANA (MEXICAN BEEF STEW)

2 lb. beef stew meat	1 T. vinegar
1 large onion (minced)	1 tsp. oregano (rubbed between palms of hands)
2 cloves garlic (minced)	Salt
1 green pepper (chopped)	1 T. chili relish
1 c. tomato sauce	2 T. flour

Place meat in heavy kettle, add onion, garlic and green pepper; pour tomato sauce over all, then add vinegar, oregano, salt, chili relish and last sprinkle the flour over all. Cook on top of stove, covered, approximately 1 1/2 hours or until tender. Do not use any shortening; the fat on the meat will be sufficient. Serves 6.

EASY TAMALES PIE

2 T. oil	1 c. uncooked yellow corn meal
1 onion (chopped)	1 1/2 tsp. salt
1 lb. ground beef	1 1/2 T. chili powder
2 c. canned tomatoes	1/2 c. ripe olives
2 c. cream style corn	1/2 lb. Monterey Jack cheese
1 c. milk	

In a heavy skillet, heat oil and cook onion until soft. Add beef and cook until lightly browned. Stir in all remaining ingredients except olives and cheese mixing well. Add olives, cover pie with chunks of cheese. Cover and cook on top of stove over low heat, about 20 to 25 minutes. Makes 6-8 servings.

*A penny saved is still an art
that keeps budgets from falling apart.*

ALBONDIGAS (MEATBALLS)*Mrs. Matt Hernandez*

1 1/2 lb. ground beef

Tomato paste

1/4 c. washed rice

5 c. water

1 egg

Salt to taste

1/2 tsp. comino (ground)

1 small onion (whole)

1 small clove garlic (ground)

Mix ground beef, rice, egg, comino and garlic together with 1 T. tomato paste; add salt.

Bring to boil, the 5 cups of water with onion. Salt to taste. Shape meat mixture into small balls and drop gently into water, adding 1 tablespoonful of tomato paste. Simmer gently for about 30 minutes. Remove onion and thicken broth slightly with paste made with 2 teaspoonsful flour. Simmer few minutes more.

CHICKEN MOLE*Mrs. Jesus Perez*

1 large hen (cut up)

3 slices hard bread (browned in fat)

1 medium onion (minced)

1/2 tsp. cloves

1 clove garlic (minced)

1/2 tsp. cinnamon

1 lb. red pepper pods

Pinch pepper

3 T. sesame seed (toasted until brown)

6 laurel (bay) leaves

Salt to taste

Cook the chicken in enough water to cover; add salt, onion, garlic and 1 teaspoonful vinegar. When chicken is done (don't overcook), remove chicken pieces and reserve liquid for Mole sauce. The pepper pods should have stems and seeds removed. Soak in water until soft. Grind all ingredients together. Place mixture in separate saucepan and dissolve with chicken broth. Add salt, if necessary and let simmer for about 15 minutes until sauce is thickened. If too thick, add a little more broth. Add the cooked chicken. Serve 8 to 10

CARNE MALIDA CON PAPAS*Eleanor Navarro***(GROUND BEEF AND POTATOES)**

1 lb. ground beef

4 medium potatoes

1/2 small onion

1/2 c. canned tomatoes

Salt

1/2 tsp. garlic powder or 1 clove

Pepper

1/2 tsp. cumin powder

Brown meat lightly, add diced onion, salt and pepper to taste. When meat is browned add diced potatoes, tomatoes, garlic powder or clove. Add cumin powder and cover with water. Simmer until potatoes are tender.

Passes made at girls who wear glasses depend a good deal on frames.

TALERNA*Elnora Moreno*

1 lb. ground beef	1 green pepper
1 large onion	1/4 lb. grated cheese
1 (10 oz.) pkg. Krinkly egg noodles	Olives
1 large can tomatoes	3 T. chili powder
1 can whole kernel corn	Salt and pepper

Cook noodles in salted water; drain and add a little cool water, brown ground beef and onion; add tomatoes, corn and green pepper and let simmer while noodles are cooling. Add noodles, olives, cheese and seasoning to other mixture. Top with sliced olives to make it attractive and bake 1/2 hour at 325°.

PORK CHOPS IN HOT SAUCE*Faye Garcia*

4 Japanese red peppers	1/2 clove garlic
6 pork chops	1/2 c. tomato paste

Cook chops until nice and brown. Meanwhile, make sauce: Grind red peppers fine, add garlic and tomato paste, plus 1/2 cup water. Add salt to taste. Mix all together. Place chops in baking dish. Spread sauce over chops and bake in 350° oven for about 10 minutes. For thicker sauce, dissolve 1 tablespoonful flour in water.

PORK CHOPS IN CHILI SAUCE (CHILI CON CARNE)*Margaret Vieyra*

6 pork chops	2 T. fat
4 to 6 hot green peppers	1/2 c. water
1/2 c. canned tomatoes	Salt
1/2 clove garlic	

Roast peppers on hot griddle turning often so that skins puff up and are easy to come off. Peel skins off and grind, adding tomatoes, garlic and salt to taste. Cut pork chops in small pieces and cook in fat until well done; add salt. Drain excess fat or place in another saucepan and add green pepper mixture. Add the water and simmer for about 2 minutes.

WIENIE - LOTTAS*Erma Rucker*

8 to 10 tortillas	2 (10 1/2 oz.) cans chili without beans
1 lb. (8 to 10) wienies	2 T. minced onion
1 (8 oz.) can tomato sauce	4 oz. cheddar cheese (grated)

Warm tortillas slightly, mix chili and onions together. Place a wiener on each tortilla. Top each with 2 tablespoonsful chili mixture (reserve remaining). Roll tortillas around wienies. Arrange seam down in 12x9x2 inch baking dish. Combine remaining chili mixture and tomato sauce; pour over tortillas. Bake at 350° for 25 minutes. Top with cheese.

SQUASH AND PORK MEAT*Eleanor Navarro*

1 lb. fresh pork meat
1/2 c. diced onion

3 medium squash
1 c. tomato juice
Salt

Cut meat in cubes and brown lightly, add onion, diced squash, tomato juice and salt. Simmer until squash is tender.

CHILI CON CARNE*Christina Castor*

1 1/2 c. dry red *or* kidney beans
1 large onion (chopped)
1 green pepper (chopped)
1 lb. ground beef
1 can (2 c.) tomatoes

1 (8 oz.) can seasoned tomato sauce
1 to 1 1/2 T chili powder
1 to 1 1/2 tsp. salt
1 bay leaf
Dash of paprika *and* cayenne

Rinse beans, then add to 1 1/2 quarts cold water and let stand overnight. Add 1 teaspoonful salt to beans and soaking water, cover and simmer until tender, about 1 hour. Drain, reserving the bean liquid. Brown onion, green pepper and meat in a little hot fat; add beans and remaining ingredients. Cover, simmer 1 1/2 hours, adding reserved bean liquid or water if needed. Makes 6 servings.

You may use 2 (1 pound) cans red or kidney beans, drain beans and add to mixture.

BOLAS DE PAPA DE LUJO (LUXURIOUS POTATO BALLS)

3 medium size baked potatoes
1/2 c. water
2 T. butter

1/2 c. flour
2 eggs
Salt *and* pepper to taste

Scoop potatoes from shells while hot, and mash smooth. Measure out 2 cups potatoes loosely packed and to them add this batter: Boil water with butter, add flour all at once and mix well until it separates from sides of pan. Add unbeaten eggs, 1 at a time, beat well and season after mixing with potatoes. Shape into balls resembling small potatoes, roll in flour and deep fry in hot oil. These freeze nicely. Makes 18 to 20 balls.

SOPA DE ARROZ CON GALLINA (RICE CHICKEN SOUP)*Ruby Curiel*

4 T. oil
1 c. uncooked rice
1 medium onion (minced)

1/2 c. tomato sauce
2 qts. seasoned chicken broth (hot)
Pieces of cooked chicken

Heat oil and brown rice lightly in it; add onion, tomato sauce and broth. Cover tightly and simmer for 30 minutes. During the last 10 minutes of cooking, add chicken, amount depending on your taste or how much you have on hand. Will freeze. Serves 6 to 8.

TORTILLA DE HUEVO Y CHILI VERDE (GREEN CHILI AND CHEESE OMELET)

1 T. butter	1 can peeled green chilies
4 eggs	1/4 lb. Monterey Jack <i>or</i> sharp
4 T. milk <i>or</i> cream	cheddar cheese (cut in strips)
	Salt <i>and</i> pepper

Melt butter in heavy skillet. Beat together eggs, milk or cream, salt and pepper. Make omelet as usual, keeping it moist. Wrap chilies around each cheese strip and place on 1/2 of omelet. Fold over and serve on heated platter. Serves 2 or 4. Serve with the following sauce:

1 T. butter	1 T. minced onion
1 large fresh tomato (peeled <i>and</i> chopped)	

Melt butter; add remaining ingredients and simmer about 5 minutes. Pour over omelet just before serving.

SOPA SECA DE TORTILLA (DRY TORTILLA SOUP)

6 tortillas	1 bay leaf
1/2 c. oil	1 tsp. oregano
1 onion (minced)	Salt <i>and</i> pepper to taste
2 c. tomato puree	Grated cheese
6 hard-cooked eggs (sliced)	

Cut tortillas into strips like macaroni. Fry in oil until crisp. Set aside to drain on brown paper. Fry minced onion in oil in which tortillas were fried. Add tomato puree. Season and cook, covered, 30 minutes. Butter a casserole. Place in layers: tortilla strips, sauce, grated cheese and round slices of hard-cooked eggs. Follow same procedure until all ingredients are used, having rounds of eggs for last layer. Cover with remaining sauce. Bake in 350° F. oven 30 minutes. This will freeze. Serves 6.

SOPA DE FIDEO AGUADA (LIQUID VERMICELLI SOUP)

1/2 lb. vermicelli	2 T. chopped parsley
1 medium onion (chopped)	2 quarts chicken <i>or</i> beef broth (seasoned)
2 fresh tomatoes (peeled and chopped)	
<i>or</i> 1 c. solid-pack tomatoes (chopped)	

Fry vermicelli in hot oil in kettle until golden brown, separating with a fork while frying to make sure it browns evenly. Remove vermicelli from oil and drain on absorbent paper. Remove all but 1 tablespoonful oil and wilt onion in it; add tomatoes; cook a few minutes; then put in parsley and broth. When it comes to a boil, add vermicelli, cover and cook until tender. Delightful served sprinkled with grated cheese and hot tortillas on the side. Serves 6 to 8.

OTRA ENSALADA DE COLIFLOR (ANOTHER CAULIFLOWER SALAD)

Frances Ruelas

4 T. oil	Lettuce leaves
4 T. vinegar dressing	1 recipe guacamole
Flowerets from 1 medium cauliflower (cooked)	Freshly grated Parmesan (optional)

Cook cauliflower; leave a little crispy. Pour dressing over the cauliflower and marinate for about 1 hour. Chill. When cold arrange the flowerets in mounds on lettuce leaves. Mask with the guacamole and sprinkle with grated cheese, if desired. Serves 6

GUACAMOLE

Frances Ruelas

2 large ripe avocados	1/8 tsp. coriander
3 T. lemon juice	Salt to taste
1 small onion	1/2 clove garlic (minced)
1/2 small green pepper	3 T. mayonnaise
1 tsp. Worcestershire sauce	1 tomato (peeled, seeded and chopped)

Peel and seed avocados. Save the seeds. Mash avocados with fork. Combine remaining ingredients. Leave the avocado seeds in mixture until ready to serve and they will prevent discoloration. If you like a smooth guacamole, remove seeds and put into blender on high speed for 8 seconds. Serve with corn crisps or crackers or raw vegetables.

LOMO DE PUERCO CON MANZANAS (PORK CHOPS WITH APPLES)

Frances Ruelas

2 T. butter or oleo	Freshly ground pepper
3 large tart cooking apples	1 tsp. Dijon mustard
6 thick pork loin chops (rib end)	1 c. dry sherry
Salt	1/4 c. blanched almonds (ground)

Peel, core and roughly chop apples and place on the bottom of a heavily buttered, flameproof casserole that has a lid. Heat the remaining butter in a skillet, and brown the chops on both sides. Arrange on top of the layer of apples. Sprinkle with salt and pepper. Mix mustard with the sherry; pour over the chops. Cover casserole and place in a 350° oven for 1 hour, or until chops are tender when pierced with a fork. Check occasionally to see if the dish is too dry; if so, add a mixture of chicken stock and sherry (half and half).

When chops are tender, remove to a heated platter and keep warm. Add ground almonds to the liquid; cook to thicken. Serve sauce on the side.

A diplomat is a man who remembers a lady's birthday and forgets her age.

CALABACITAS PICADAS (CHOPPED ZUCCHINI)

Frances Rueles

1 lb. zucchini <i>or</i> summer squash	Salt
1 onion (chopped)	Freshly ground pepper
1 clove garlic (chopped)	Monterey Jack cheese
2 medium tomatoes	1/2 tsp. ground coriander
2 canned jalapeno chilies	

Tomatoes should be peeled, seeded and chopped and the chilies seeded and cut into strips.

Combine all the ingredients, except the cheese, in a saucepan. Cover and cook over low heat for 10 minutes. Be sure the zucchini is still crisp to the bite. The time depends on the age of the zucchini. Drain well. Pour into a flameproof serving dish. Garnish with thin strips of the cheese, and run under a preheated broiler just long enough for the cheese to melt, a minute or two.

If the zucchini is small, slice about 1/2 inch thick, slice and chop coarsely.

MEXICAN HERO

Frances Rueles

1 1/2 c. Corn Chex cereal	1 loaf French bread (16 to 18 inch)
(crushed to 1/2 c.)	1 medium tomato (chopped)
1 egg (slightly beaten)	1/2 c. shredded lettuce
1 tsp. seasoned salt	1/2 c. shredded cheddar cheese
1/3 c. taco sauce	
1 lb. lean ground beef	

Toast Chex crumbs in 300° oven 10 minutes. Set aside. Combine egg, seasoned salt and taco sauce. Stir in ground beef and Chex. Shape into 4 oval patties to fit bread loaf. Broil or grill 10 to 12 minutes or until done. Turn midway.

Place end to end on split French bread. Spoon on additional taco sauce. Top with tomato, lettuce and cheese. To serve, place top on loaf and slice crosswise. Individual rolls may be used. Makes 4 servings.

ENCHILADA CASSEROLE

Genie Rodriquez

1 (6 oz.) pkg. corn chips <i>or</i> Doritos	1 1/2 c. grated American cheese
2 T. instant onion <i>or</i> 1/4 c. minced onion	1/2 of a 10 oz. can enchilada sauce <i>or</i>
1 lb. 9 oz. can of chili with beans	undiluted tomato soup (1/2 can)

If using instant onion, follow directions on jar and soak in boiling water. Combine onion with enchilada sauce or tomato soup. Assemble the casserole in 2 layers in a 1 1/2 quart baking dish in this order: 1/2 package corn chips, 1/2 of chili, 1/2 of soup or sauce and 1/2 grated cheese. Repeat layer. Bake at 350° for 20 to 30 minutes or until bubbly. Makes 5 to 6 servings.

MEXICAN STYLE PORK STEW

Genie Rodriquez

2 lb. boneless pork shoulder
1 T. shortening
2 or 3 T. flour
1 1/2 tsp. chili powder
2 tsp. salt
1 clove garlic (minced)

1 c. water
1 lb. can tomato wedges (undrained)
1 lb. can small whole white potatoes
(drained)
1 c. celery chunks
2 medium onion (quartered)

Cut pork into 1 inch cubes and brown on all sides in hot shortening, brown evenly. Stir in flour, chili powder, 1 teaspoonful salt and garlic. Add water; cover and cook over low heat about 1 hour or until meat is almost tender. Add vegetables and remaining teaspoonful of salt. Cover; cook 15 to 20 minutes or until meat and vegetables are tender. Makes 4 to 6 servings.

Four fresh, medium sized potatoes pared and quartered may be substituted for canned ones, if desired. Add to meat 10 minutes before other vegetables are added.

GUACAMOLE

Stella Reyes

2 large very ripe avocados
1 medium tomato (peeled, chopped
and seeded
1/2 small white onion (minced)
2 or more canned serrano chilies

Cilantro
Salt
Pepper
Pinch of sugar

Peel and mash the avocados. Mix well with all the other ingredients and pile into serving dish with an avocado pit in the center. This is supposed to keep the guacamole from turning dark. (Or cover tightly with foil or plastic wrap and refrigerate.)

AGUACATE RELLENO (STUFFED AVOCADO)

Stella Reyes

2 avocados
Fresh lemon or lime juice
2 (4 oz.) cans boneless sardines
1 hard cooked egg

Salt and pepper
Wine vinegar
Parmesan cheese
Pimientos

Allow 1/2 avocado per person. Peel and cut in half and remove the seeds. Sprinkle with lemon or lime juice.

Mash contents of sardines including oil from can. Add salt, pepper and little wine vinegar to taste. Fold in egg, finely chopped. Stuff avocado halves with mixture. Sprinkle each with Parmesan cheese and decorate each one with 1 or 2 strips of pimiento.

Place avocados on lettuce leaves; garnish with ripe olives, tomato slices and radishes.

MEXICAN BEEF CASSEROLE*Genie Rodriquez*

2 lbs. round steak *or* chuck roast
 1 clove garlic (minced or mashed)
 1/4 tsp. pepper
 2 T. chili powder
 2 T. prepared mustard
 1 medium onion (chopped)
 2 T. salad oil
 2 T. butter

1 (7 oz.) can pitted ripe olives
 1/2 c. uncooked regular rice
 1 large can (1 lb. 12 oz.) tomatoes
 1 lb. can red kidney beans
 1 bouillon cube
 3/4 c. boiling water
 1 tsp. paprika

Spread meat with a mixture of garlic, pepper, 1 tablespoonful of the chili powder and the prepared mustard. Cut it into 1 inch squares. Sauté the onion in salad oil and butter until golden. Slice 3/4 of olives; leave remainder whole. Make a layer of half the meat in bottom of a 3 quart casserole. Cover with half the sauteed onions. Sprinkle with half the rice, tomatoes and sliced olives. Repeat layers. Top with the beans to which has been added the remaining 1 tablespoonful chili powder. Dissolve bouillon cube in boiling water, pour over to almost cover. Sprinkle with paprika; arrange whole olives on top. Bake uncovered in a 350° oven for about 2 hours, adding more bouillon as needed. Makes 8 servings.

TRIPAS A LA MEXICANA (MEXICAN TRIPE)*Stella Reyes*

3 lbs. tripe
 1 medium onion (sliced)
 1 medium onion (minced)
 1 T. lard *or* salad oil
 3 cloves garlic (chopped)

6 red pequin chilies
 1/2 tsp. cumin
 1/2 tsp. oregano
 Salt *and* pepper
 1 c. canned garbanzos

Cut tripe into pieces; combine with sliced onion and enough water (salted) to cover. Simmer until tender when pierced with a fork or about 3 hours. Heat the lard or oil in a skillet and fry the minced onion, garlic and chili until onion is lightly brown. Add to the tripe along with cumin, oregano, salt and pepper to taste. Cover and simmer gently for 30 minutes. Add the drained garbanzos and heat thoroughly. Serves 6.

Serve with tortillas and side dishes of finely chopped onion, chopped parsley or cilantro, oregano and lemon slices.

SALSA CRUDA (UNCOOKED TOMATO SAUCE)*Stella Reyes*

2 very ripe large tomatoes (chopped)
 2 or more canned serrano chilies (chopped)
 1 small onion (chopped)

6 sprigs cilantro (chopped)
 Salt *and* pepper
 Pinch of sugar

Mix all ingredients; taste for seasoning; serve cold.

The worst moment for an atheist is when he feels grateful and has no one to thank.

MENUDO (SONORA-STYLE TRIPE)*Stella Reyes*

2 lbs. beef tripe
 2 pigs feet
 Salt Pepper
 Hominy

1 bunch green onions (chopped)
 1 handful cilantro (chopped)

Place tripe and pigs feet in a kettle with lid; cover with salted water, bring to a boil; cook, covered until the meats are tender, about 3 hours. Cool in the stock. When cold, lift the tripe from the stock and cut into squares, remove bones from pig's feet and cut into pieces. Return meat to stock and set aside.

Meanwhile add hominy to stock with green onions, cilantro, salt and pepper to taste. Bring to a boil, lower the heat and simmer gently for 5 minutes. Serves 6.

Serve on the side lemon slices, oregano, dried Pequin chilies and 1 Bermuda onion, minced.

SALSA VERDE*Stella Reyes*

1 (10 oz.) can Mexican green
 tomatoes (drained)
 1 small white onion (finely chopped)
 2 or more canned serrano chili (chopped)

1 clove garlic (chopped)
 6 sprigs cilantro (chopped)
 Salt *and* pepper

Combine all ingredients in blender and blend for a second or two. Taste for seasoning.

SOPA SECA DE FEDEOS*Stella Reyes*

2 T. lard *or* oil
 1 pkg. Vermicelli
 1 minced onion
 1 minced garlic clove
 1 tomato (mashed)
 1 1/2 c. stock

Salt
 Pepper
 Pinch of sugar
 1/2 tsp. oregano
 1/4 c. grated cheese (optional)

Heat lard or oil in large heavy skillet and fry noodles until golden brown, stirring constantly to prevent burning. Drain. Fry the onion, garlic and tomato in the fat remaining in skillet for about 5 minutes, stirring constantly. Season to taste. Mix stock in well and pour over noodles. Cook over low heat, uncovered for about 1/2 hour, stirring from time to time. The dish is ready when noodles are tender and almost all liquid has been absorbed.

Before serving sprinkle with grated cheese, if desired. Serves 6.

Worry is a small stream of fear running through the mind.

PLAIN TAMALES*Stella Reyes*

2 dozen dried cornhusks	1 1/2 tsp. salt
1/3 c. lard	1 1/2 tsp. baking powder
2 c. masa harina	1 1/2 c. warm stock (approximately)

Soak cornhusks in hot water until softened. Cream the lard until very light and fluffy. Mix the masa harina with salt and baking powder, and beat it into the lard bit by bit. Gradually beat enough stock to make a rather mushy dough. Shake off the excess water from softened cornhusks. Spread 1 tablespoonful of dough on the center part of each husk, leaving room to fold over the ends at top and bottom. Place a tablespoonful of filling in center of the dough, and fold like a jelly roll, so filling is completely covered by dough. Fold ends of the husks over at top and bottom. Put tamales in steamer, with bottom ends down; steam for about 1 hour or until dough comes away from the husks.

PLAIN TAMALES FILLING (RED ADOBO FOR PORK LOIN)*Stella Reyes*

7 ancho chilies	1/4 tsp. oregano
3 lbs. boneless pork loin (cut up)	1/4 tsp. cumin
Salt	Pepper
1 whole onion stuck with 1 clove	1/2 tsp. sugar
1 onion (chopped)	1/2 lb. tomatoes (chopped)
1 garlic (chopped)	2 T. lard

Prepare chilies; wash in cold water; remove veins, stems and seeds. Tear them roughly into pieces; place in a bowl and soak them in hot water (just enough water to cover chilies) for about an hour. They are then ready to be pureed in the blender with the water in which they were soaking. Cook pork with the whole onion in enough salted water to cover for 1 1/2 hour, or until very tender when pierced with fork. Pour off stock and set aside.

Discard the onion.

Combine the prepared chilies in blender with chopped onion, garlic, oregano, cumin, salt and pepper to taste, sugar, tomatoes and 1/2 cup of pork stock and blend until smooth. Heat lard in skillet; add puree and cook for 5 minutes, stirring constantly. Thin the sauce with 1 cup pork stock; add to the meat and cook, uncovered over very low heat for 30 minutes. The sauce should be very thick, almost coating meat.

*God is so high you can't get above him.
 God is so low you can't get beneath him.
 God is so wide you can't get around him.
 You'd better come in by the door.*

ENCHILADAS ROJAS*Stella Reyes*

6 ancho *or* mulato chilies
 1 lb. tomatoes (peeled, seeded and
 chopped)
 2 onions (finely chopped)
 Sprig of epazote (bay leaf)
 Lard *or* salad oil
 Salt
 Pepper

Pinch of sugar
 1 c. heavy cream
 2 eggs (lightly beaten)
 6 chopped chorizo *or* 1/2 lb.
 1/2 c. grated cheese
 24 small tortillas

Wash chilies in cold water; remove veins, stems and seeds. Tear them roughly into pieces; place in a bowl and soak them in hot water enough to cover chilies about an hour. They are then ready to be pureed in the blender with other ingredients called for in the recipe. Always add the water in which they have been soaked. Combine the prepared chilies, tomatoes, half the chopped onion, garlic and epazote in the electric blender and blend, a small amount at a time to a puree. Heat 2 tablespoonsful of lard in a skillet and add the puree. Cook over a moderate heat, stirring constantly, for 5 minutes.

Season to taste with salt, pepper and sugar. Stir in eggs and cream; then remove from the heat. Set the sauce aside.

Sauté the chorizo in the lard until brown. Drain. Mix with a little of sauce mixture and 1/3 of grated cheese.

Heat 3 tablespoonsful of lard in skillet. Dip tortillas, 1 by 1, in the chili sauce and fry on both sides in the hot lard until limp, matter of seconds. Place a little of chorizo mixture on each tortilla, then roll up and place on flat dish and sprinkle with cheese, sauce, onion and place in oven at 350° until hot.

QUESADILLA DOUGH*Stella Reyes*

2 c. masa harina
 2 T. all-purpose flour
 1/2 tsp. baking powder
 1/2 c. milk (approximately)

1/2 tsp. salt
 2 T. melted butter
 1 egg

Mix dry ingredients together thoroughly; add the melted butter, egg and enough milk to form a fairly stiff dough. Form into tortillas; stuff; fold over; seal edges; fry in hot lard or oil. Drain on paper towels and serve hot. Fillings: Picadillo, Chorizo, beans, quezo/chili.

*To be content with little is difficult;
 To be content with much - is impossible.*

JALAPENO CORN BREAD

Dorothy Graham

3 c. yellow corn meal
1 c. cream style corn
1 tsp. sugar
2 tsp. salt
1 c. chopped onion
1 1/3 c. grated cheese

1 1/2 tsp. baking powder
1 c. vegetable oil
3 eggs
1 3/4 c. sweet milk
1/2 c. chopped jalapeno peppers

Mix all ingredients together and pour into a 9x16 inch ungreased pan and bake in a preheated 350° for 1 hour.

This dish is hot, hot, hot! But great, if you like super spicy foods.

TACOS AZTECA

Dorothy Graham

3 c. shredded cheddar cheese
12 thin slices (about 3/4 lb.) cooked
ham, chicken or beef
12 prepared taco shells

Shredded lettuce
Chopped onion
Favorite hot sauce
Chopped tomatoes

Center about 3 tablespoonsful of cheese on each slice of meat. Place in taco shell. Place shell on a rectangular piece of heavy foil. Bring foil up on sides; twist ends of foil, leaving top open. Grill 4 to 5 inches above coals until cheese melts about 10 minutes. Spoon tomato, lettuce and onion into each taco. Sprinkle with hot sauce. Serve immediately. Serves 12.

SPANISH PORK CHOPS

Dorothy Graham

4 pork chops
2 T. salad oil
4 green pepper rings
4 slices onion

2/3 c. long grain rice
1 can (8 oz.) tomato sauce
1 c. water

Brown chops in oil and drain, salt and pepper as desired. Fit onion slice into green pepper ring on each chop. Sprinkle rice between chops. Spoon about 1 tablespoonful tomato sauce over each pork chop and rest of tomato sauce to rice. Pour water over rice, make sure all rice is moistened. Bring to boil, cover and simmer at 250° for 50 to 60 minutes or until pork chops are done. Makes 4 serving

SOPAIPILLAS

Dorothy Graham

1 c. flour
1 tsp. baking powder

1 c. Bisquick

Enough water to make a workable dough. Roll as tortillas and cut into sections. Fry in hot grease until light brown. Drain. Sprinkle with sugar or serve with honey.

Some people give and forgive; others get and forget.

MEXICAN OMELET*Dorothy Graham*

- | | |
|---|---------------|
| 2 eggs | 1/4 tsp. salt |
| 1 T. chopped green olives | 2 tsp. butter |
| 1 T. chopped canned Cali. green chilies | |

Lightly beat eggs. Add chopped olives, chilies and salt. Heat butter in a 6 or 7 inch pan (omelet). When butter just begins to brown, pour in egg mixture all at once. As soon as the bottom begins to set, lift edges to let the uncooked portion flow into contact with the center of the pan. Turn omelet out of pan. Makes 1 serving.

TORTILLAS*Dorothy Graham*

- | | |
|------------|---------------|
| 1 c. flour | 1 c. Bisquick |
|------------|---------------|

Add enough water to make a workable dough. For each tortilla, form a piece of dough into a small ball or pattie, roll out with rolling pin to about 6 inch in diameter. Cook on hot griddle, turning often, about 3 times.

TIJUANA MEAT LOAF*Dorothy Graham*

- | | |
|---------------------------|-----------------------|
| 1 c. milk | 1/2 c. diced onion |
| 2 c. soft bread crumbs | 2 eggs (beaten) |
| 2 1/2 lbs. ground beef | 1/2 c. catsup |
| 2 1/2 tsp. salt | 2 T. brown sugar |
| 1/4 tsp. pepper | 1 T. honey |
| 1/2 c. grated raw carrots | 2 T. prepared mustard |

In large bowl pour milk over bread crumbs. Add ground beef, salt, pepper, carrots, onion and eggs. Mix thoroughly. Pack in 2 quart loaf baking dish. Mix catsup, brown sugar, honey and mustard. Spread mixture on meat loaf. Bake at 325° for 1 1/2 hours. Makes 8 servings.

BISTEC DE JALISCO*Dorothy Graham***(BEEFSTEAK JALISCO STYLE)**

- | | |
|-----------------------|----------|
| 3 lbs. beef top round | 1 orange |
| Salt | |

Trim off all fat and gash the surface of the steak in a diagonal pattern, making 3/8 inch deep cuts about 1 inch apart. Rub the meat lightly with salt. Grill about 5 to 6 inches over medium - hot coals for about 10 minutes on a side for rare meat; or cook to degree of doneness you prefer.

Transfer meat to carving board and squeeze the juice of an orange over the meat. Slice meat vertically and make sure some juice moistens each piece. Serves 8 to 10.

The real problem of your leisure is how to keep other people from using it.

TORTILLAS DE HARINA DEL NORTE*Stella Reyes***(WHEAT TORTILLAS FOR THE NORTH)**

- | | |
|------------------------|-------------------|
| 2 c. all-purpose flour | 1 T lard |
| 1 tsp. salt | 3/4 c. cold water |
| 1 tsp. baking powder | |

Thoroughly mix the dry ingredients. Cut in the lard and add enough water to make stiff dough. Divide into balls and roll out on to a lightly floured board, making them thin as possible. Bake about 2 minutes on each side on an ungreased comal (griddle) over medium heat. Makes about 1 dozen.

MEXICAN CORN BREAD*Mary H. Graham*

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|--------------------------------|-----------------------|
| 1 c. corn meal | 1/2 tsp. soda |
| 1 c. buttermilk | 1/2 tsp. salt |
| 1/2 c. corn oil | 1 small onion (diced) |
| 1 c. cream style corn | 2 eggs |
| 1/2 lb. grated pimiento cheese | |

Combine all dry ingredients. Mix in remaining ingredients. Pour into greased 9 inch square pan. Bake 15 minutes at 350°. Cool 5 minutes before cutting. For jalapeno corn bread add 1 T. chopped jalapeno peppers to above mixture and bake.

CHILIES RELLENOS (STUFFED PEPPERS)*Stella Reyes*

- | | |
|---|--|
| 6 poblano chilies <i>or</i> 6 bell peppers | 1 c. chicken stock <i>or</i> condensed broth |
| 1/2 recipe picadillo <i>or</i> cheese strips | 1 T. lard <i>or</i> salad oil |
| 1 lb. (about 3 medium) peeled, seeded
and chopped tomatoes | Salt <i>and</i> pepper |
| 1 onion (chopped fine) | 2 eggs (separated) |
| 1 clove garlic (chopped fine) | Flour |
| Lard <i>or</i> salad oil for frying | |

To prepare chilies, hold them on a fork over a gas flame until skin blisters and leave for 1/2 hour, when the thin papery skin will easily peel off. Poblanos should be slit lengthwise and the stem, seeds and veins removed. Bell peppers it is better to cut off stem end to remove seeds and to replace it as sort of a lid.

Stuff chilies: Place tomatoes, onions and garlic in blender with a little stock and blend to a smooth puree. Heat the lard in a skillet; add the tomato mixture; cook, stirring constantly for 5 minutes. Pour the tomato mixture into a large saucepan to hold chilies. Stir in stock and season to taste with salt and pepper.

Beat egg yolks until thick. Beat the whites until they stand in stiff, shiny peaks. Fold the whites into the yolks. Dip the chilies into flour, then in egg and fry in deep fat until golden brown. Drain on paper towels. Heat tomato sauce, add the chilies, cook for 2 or 3 minutes. Arrange the stuffed chilies on a hot serving platter and spoon the sauce over them. Serves 6.

CHICKEN FLAUTAS*Lupe Ojeda*

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|--|--|
| 1 broiler-fryer (about 2 1/2 lbs.)(cut up) | 1/4 tsp. pepper |
| 4 c. water | 1/2 c. canned diced mild green chilies |
| 2 T. lard <i>or</i> vegetable shortening | or to taste (4 oz. can) |
| 1 medium onion (chopped; 1/2 c.) | Vegetable oil for frying |
| 1 clove garlic (minced) | 1 dozen fresh or thawed frozen corn |
| 1 T. cornstarch | tortillas |
| 1 1/4 tsp. salt | 1/2 pint dairy sour cream (1 c.) |
| | 1/4 c. milk |

Bring chicken and water to boiling in kettle; lower heat; cover. Simmer until fork tender, about 25 minutes. Drain reserve 1/2 c. broth. (Use rest in other recipes.) Cool chicken until easy to handle. Bone and skin chicken; shred meat.

Heat lard in a large saucepan until melted. Add onion and garlic; sauté 1 minute. Stir in cornstarch, salt and pepper. Add reserved 1/2 c. broth, shredded chicken and chilies. Stir and cook until very thick and bubbly; remove from heat.

Heat 1/8 to 1/4 inch oil in a small skillet over medium heat until very hot. Sauté tortillas, 1 at a time, a few seconds on each side, until limp. This will soften tortillas so that they will roll up more easily. Do not cook too long or they will become crisp. Drain on paper toweling. Fill each tortilla with heaping spoonful (3 tablespoonsful) chicken mixture across center. Roll tortilla around filling. Be sure filling is 1 inch from edges or ends of rolled tortillas to avoid splattering during frying.

Place 2 or 3 flautas (flute), seam side down, in hot oil. Sauté, turning on all sides, until crisp. Drain. Keep warm while cooking the rest. Combine sour cream and milk in small saucepan. Heat over very low heat just until lukewarm. Spoon over flautas. Garnish with fresh coriander or cilantro leaves, if you wish.

Flauta means flute in Spanish, the perfect name for this tube-shaped taco variation stuffed with mild chili-flavored chicken and eaten out of hand.

MEXICAN YEAST ROLLS*Mrs. Jesus Perez*

- | | |
|--------------------|------------|
| 1 cake fresh yeast | 2 T. sugar |
| 2 c. warm water | |

Dissolve yeast in water in big bowl; add the sugar. Let set until bubbles form, then add:

- | | |
|-------------|-----------|
| 1 c. sugar | 1 egg |
| 1 tsp. salt | 2 T. lard |

Add enough flour until a stiff dough forms. Let rise twice, then shape into rolls. Before second rising, if a topping is desired, you may shape into rolls and top with the following pastry: 1/2 cup butter, 1 cup sugar and 2 eggs.

Add enough flour until mixture can be formed into small balls. Place a ball on top of each roll and spread slightly with fork tines. Let rise until almost double and bake at 375°.

MEXICAN WEDDING CAKE

Lucia Martinez

1 c. soft butter *or* oleo
1 c. powdered sugar
1/4 tsp. salt
1 tsp. vanilla
2 c. flour

Put sugar, butter and salt in a mixing bowl; cream until light and fluffy. Mix in flour and vanilla. Pinch off pieces of stiff dough and flatten into circles on ungreased baking sheet. Bake at 400° for 8 to 10 minutes or until creamy tan in color. Roll in powdered sugar while hot. Cool. Roll in powdered sugar again.

POLVORONES DE CANELA

Dorothy Graham

(MEXICAN CINNAMON TEA CAKES)

1 c. butter
2 1/2 c. confectioners' sugar
2 1/4 c. sifted all-purpose flour
1 1/2 tsp. cinnamon
1/4 tsp. salt
1 tsp. vanilla

Cream butter and add 1/2 cup sugar, flour, 1/2 teaspoonful cinnamon, salt and vanilla, making a moderately stiff dough. Chill in refrigerator for a few hours and then roll into small balls about 1 inch in diameter. Bake on a buttered cookie sheet in a 400° oven for 14 to 17 minutes. As soon as tea cakes are removed from oven roll them in the remaining sugar and cinnamon mixture. Cool on wire rack and then roll in sugar and cinnamon mixture again. Makes about 50.

BISCOCHITOS (COOKIES)

Cora Garcia

2 c. shortening
2 c. sugar
2 eggs
1 c. milk
2 tsp. anise
3 T. baking powder
Flour

Cream shortening by hand with sugar, egg, anise and baking powder. Blend in milk thoroughly. Add flour and knead until the texture is ready for rolling. Roll out 1/4 inch thick and cut with biscuit cutter and bake at 350° until light brown, 10 to 12 minutes. Roll in sugar.

ATOLE

Mrs. Joe Garcia

1 quart milk
1 stick cinnamon

Boil milk and cinnamon. Dissolve 1 tablespoonful flour in a little cold milk; add 2 tablespoonsful cocoa or chocolate syrup. Add to boiled milk and stir very slowly until slightly thickened (about 5 minutes). Add sugar to taste. A favorite drink with hot tamales or by itself.

The best cure for an ailing school boy is still Saturday.

SOPAIPILLA*Adella Murillo*

4 c. flour
 3/4 tsp. salt
 2 tsp. baking powder

1 T. shortening
 1 c. warm water

Thoroughly mix dry ingredients, then add shortening and mix until it is thoroughly dissolved. Slowly add 1 c. water and knead until smooth. Your dough should then be about the consistency of pie dough. Cover with damp cloth and let rise for about 1 hour.

For cooking, roll out very thin and cut to rectangle strips. Cook in deep fat at 400°. Serve hot with butter and honey. The sopaipilla will not puff if oil is not hot enough or dough not thin enough.

FRESAS AZUCARDAS (CANDIED STRAWBERRIES)*Dorothy Graham*

2 pkg. strawberry flavored gelatin
 1 (7 oz.) pkg. finely shredded coconut
 2 T. sweetened condensed milk

2 tsp. vanilla
 Red coloring

Mix 1 package of gelatin, coconut, milk, vanilla and enough red coloring to obtain strawberry color together thoroughly and form into strawberry shapes. Now roll in the other package of dry gelatin and chill. To make green leaves and stems, use a butter-base frosting tinted green and apply with a pastry bag. Keep under refrigeration until ready to use. The strawberry cookie freezes well and so may be made in large amounts and stored in freezer. Makes about 2 1/2 dozen cookies.

MEXICAN CHOCOLATE*Mrs. Jesus Perez*

1 quart milk
 1/4 c. sugar *or* to taste

1/4 lb. Mexican chocolate
 1 egg

Combine milk, sugar and chocolate and bring to boil, beating often. Remove from heat for 10 minutes. Add egg and beat some more. Serve while hot. Good with the Mexican yeast rolls.

PASTELITO DE CACAHUATE*Genie Rodriguez*

2 egg whites (beaten)
 1 c. sugar
 1 c. peanut butter

1/2 c. chopped peanuts
 1 tsp. vanilla

Mix all ingredients together. Drop by teaspoonful onto greased cookie sheet. Bake at 325° for approximately 15 minutes. Makes 36 cookies.

Some people are no good at counting calories and have the figures to prove it.

CARAMEL COCONUT FLAN

Lupe Ojeda

- | | |
|---|-----------------------|
| 1 1/2 c. sugar | 1/8 tsp. salt |
| 8 large eggs | 1/2 c. flaked coconut |
| 2 tall cans (13 oz.) evaporated milk
(undiluted) | |

Place a 6 cup mold in a large shallow baking pan filled with 1 inch of hot water. Place in a moderate oven (350°) for 10 minutes to warm. While mold is warming, heat 1 cup of the sugar in a small saucepan, stirring constantly until melted and golden. Remove mold from water with pot holder. Pour melted sugar into mold and swirl to coat bottom and sides with the caramel; cool slightly.

Beat eggs until foamy in a large bowl. Beat in remaining sugar, milk and salt until blended; stir in coconut. Pour mixture into caramel-lined mold. Replace mold in water bath.

Bake in a moderate oven (350°) for 1 hour or until knife inserted 1 inch from edge comes out clean. (Center will still be soft.) Remove from water bath; cool on wire rack 10 minutes.

Refrigerate until cold. To serve, loosen flan around edge with knife. Place trimmed serving dish upside down over mold. Holding mold and dish, turn dish upright and lift off mold. Caramel will flow out to form sauce. Garnish with toasted coconut, if you wish. Makes 8 servings.

BUNUELOS

Stella Reyes

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|----------------------|------------------------|
| 1 tsp. salt | 1 c. milk |
| 1 tsp. baking powder | 1/4 c. butter (melted) |
| 2 T. sugar | Oil or fat for frying |
| 4 c. flour | Sugar/cinnamon mixture |
| 2 eggs | |

Sift all dry ingredients together. Set aside. Beat the eggs thoroughly, then beat in the milk. Stir the dry mixture gradually into egg-milk mixture then add butter. Turn on to a lightly floured board and knead gently until the dough is smooth and elastic.

Divide into about 40 small or 24 large balls. Roll these out thin. Fry in very hot deep fat or oil (370°) until delicately brown on both sides.

Sprinkle with sugar and cinnamon mixture.

*Let others share your sunny days
and you will find it true,
that others will be glad to share
the rainy days with you.*

BUNUELOS*Dorothy Graham*

2 eggs
 1/2 c. milk (room temperature)
 1/4 c. margarine
 1 1/2 T. sugar
 1 tsp. salt
 1 tsp. baking powder
 3 1/3 c. all-purpose flour
 Salad oil for deep frying

Mix first 5 ingredients in bowl until sugar dissolves. Sift flour, baking powder and mix to make a dough, kneading about 2 minutes. Cut dough in balls the size of marbles and let stand 15 minutes. Roll out with rolling pin and spread out to dry or until all balls have been rolled.

In deep skillet heat oil (375°) drop 1 at a time and brown until puffed, about 30 seconds and turn. Drain on paper towel and sprinkle with sugar or cinnamon sugar.

Milk can be substituted with cinnamon tea or orange juice.

SOPAIPILLAS*Stella Reyes*

2 c. flour
 2 tsp. baking powder
 1 tsp. salt
 2 T. shortening
 3/4 c. cold water
 Oil or fat for frying

Sift all dry ingredients together; cut in shortening with pastry blender or 2 knives, until mealy; work in the water gradually to form a pastry-like dough. Turn onto a lightly floured board, and knead until smooth. Roll as thin as possible, cut into 2 inch or 3 inch squares, and fry 1 by 1 in hot fat (370°). The sopaipillas should puff up as they brown and should be turned during the frying so the second side can also puff up. Drain on paper towels. Makes 20 to 30.

They will stay nicely puffed, if refrigerated, and can be reheated in the oven. As a dessert with syrup or simply sprinkle with sugar and cinnamon. They are very good.

CAPIROTADA (BREAD PUDDING)*Stella Reyes*

2 c. brown sugar (firmly packed)
 1 (2 inch) piece cinnamon stick
 1 clove
 6 slices toast (cubed)
 1 c. raisins
 1 c. almonds or peanuts
 1/2 lb. cheese (cubed)
 3 apples (peeled, cored and sliced)

Combine sugar with 4 cups water, cinnamon and clove in a saucepan. Bring to a boil; then simmer until the mixture has cooked to a light syrup. Remove spices and set syrup aside.

Butter ovenproof casserole; cover the bottom with the cubes of toast; add layer each of apples, raisins, nuts and cheese. Repeat until all the ingredients are used up. Pour the syrup over all and bake in a preheated 350° oven for 30 minutes. Serve hot to six.

PASTELITOS DE BODA (BRIDES COOKIES)*Stella Reyes*

2 c. flour	Pinch of salt
1/2 c. sifted confectioners' sugar	1 c. pecans (chopped fine)
2 sticks butter (softened; 1 c.)	1 tsp. vanilla extract

Mix flour, sugar, salt and nuts together. Stir in the vanilla. Work butter into mixture until it forms a ball. Shape dough into 24 patties; place on cookie sheet; and bake in preheated 350° oven for 30 minutes or until cookies are delicately brown. Slightly cool, then dust thickly with confectioners' sugar.

VARIATIONS: Replace pecans with 1/4 cup flour and 1 teaspoonful of ground cinnamon. While still warm from oven roll in mixture of 2 cups confectioners' sugar and 2 teaspoonsful cinnamon. Cool and roll second time. Sugar cookies: Omit pecans and substitute with 1/2 cup flour.

CONCHAS (Shells)*Stella Reyes*

1 pkg. active dry yeast or 1 cake yeast	1 egg (well beaten)
1/2 c. lukewarm water	3/4 c. milk
1 tsp. salt	3 1/2 c. sifted all-purpose flour
1/2 c. sugar	2 T. shortening (melted)

Sprinkle the active dry yeast or crumble the compressed yeast over lukewarm water to soften. Stir in salt and sugar and allow to stand for 5 minutes until dissolved. Heat the milk until a film shines on top. Cool; then combine with the yeast mixture. Stir in the egg. Gradually stir in 1 3/4 cup flour and beat until dough is well mixed. Add the melted and cooled shortening. Beat in remaining flour. Cover, allow to stand in a warm place, away from drafts until doubles in bulk, about 1 hour. Turn into lightly floured board and divide into 12 equal pieces, form into round flat buns. Spread topping on buns. With sharp knife draw lines across the topping to form a lattice pattern. Place buns on a greased baking sheet, cover, stand in a warm place and allow to rise double - second time. About 1 hour. Bake in 400° oven for 15 to 20 minutes.

TOPPING:

1/2 stick butter (4 T.)	1 tsp. cinnamon
1/2 c. sugar	1 egg
1/4 tsp. salt	1/2 c. sifted all-purpose flour

Cream butter and sugar until light and fluffy. Add salt, cinnamon and mix well. Add the egg then the flour and stir until all ingredients are thoroughly blended.

*Learn from the mistakes of others -
You can't live long enough to make them all yourself.*

MOLLETES (SWEET ROLLS)*Stella Reyes*

1 pkg. yeast
 1/2 c. lukewarm water
 1 tsp. salt
 1/2 c. sugar
 1 tsp. anise seed
 1 c. milk

2 T. shortening (melted)
 1 egg (well beaten)
 3 1/2 c. all-purpose flour
 Melted butter
 Sifted brown sugar

Sprinkle yeast over lukewarm water to soften. Stir in salt and sugar, allow to stand for 5 minutes. Add the anise seed. Heat the milk until a film shines on top; remove from heat and cool. Mix cooled milk, melted shortening and egg into the yeast mixture. Add flour, mixing well to make a soft dough. Cover and allow to stand in a warm place until doubles in bulk, about 1 hour. Turn out on a lightly floured board and divide into 24 equal pieces. Form into balls and place on a greased cookie baking sheet. Cover and allow to stand a second time in a warm place until double in bulk, about 1 hour. When rolls have risen, brush with melted butter, sprinkle with brown sugar and bake in preheated 400° oven for 15 minutes.

CHURROS (FRIED BATTER CAKES)*Stella Reyes*

Oil for deep frying
 1 lime or lemon (quartered)
 Salt

1 1/2 c. flour
 1 large egg or 2 small eggs
 Granulated sugar

Heat oil and add the lime or lemon pieces. Combine 1 cup water, salt and 1 tablespoonful sugar in a saucepan and heat to the boiling point. Add the flour, all at once, and beat with wooden spoon until smooth. Remove from heat; beat in the egg until mixture is smooth and satiny. Remove the lime pieces from the oil, which should be very hot (390°). Force the mixture through a pastry tube or long large funnel and fry in long strips until golden. Remove from oil, drain on paper towel and cut into 3 inch pieces. Roll in sugar. Makes about 1 dozen.

EMPANADAS (TURNOVERS)*Stella Reyes*

2 c. all-purpose flour
 1/2 tsp. salt
 1 tsp. baking powder

1/2 c. shortening
 1/3 c. ice water
 Salad oil for deep frying

Sift flour, salt and baking powder together. Cut in shortening with a pastry blender until the mixture is mealy. Add water and work into a firm dough. Roll out on a slightly floured board and cut with a cookie cutter into 12 (4 inch) circles. Place 1 tablespoonful of filling in middle of each; wet edges of pastry with water, fold over and press together. Deep fry in hot oil until golden brown or bake in pre-heated oven (450°) for 15 minutes.

FLAN (BAKED CUSTARD)*Frances Ruelas*

3 T. white sugar	3 whole eggs
3 oz. blanched almonds	3 egg yolks
1 1/3 c. condensed milk	3/4 c. cream <i>or</i> half and half

Put the 3 tablespoonsful sugar into an 8 inch layer pan or a ring mold. Place over heat and stir constantly until the sugar melts and turns a dark caramel color. Let cool until caramel hardens. Preheat oven to 325°. Blend almonds on high speed for 3 seconds. Leave nuts in blender. Add the condensed milk, cream, whole eggs and egg yolks. Stir to mix. Blend on high speed for 8 to 10 seconds. Empty into caramelized pan, set pan in larger pan containing about 1/2 inch of hot water. Bake for 45 minutes or until set. Cool. Place in refrigerator. Do not remove from pan until the following day. Invert onto chilled platter. If desired, garnish with whipped cream.

FRUIT EMPANADAS*Lupe Ojeda*

Empanadas:

1 1/2 c. unsifted flour	Approximately 1/3 c. milk
1 tsp. baking powder	Apple <i>or</i> pineapple filling
1/2 tsp. salt	Vegetable oil for frying
1/3 c. lard <i>or</i> vegetable shortening	

Mix flour, baking powder and salt in bowl. Cut in lard with pastry blender or 2 knives until mixture resembles corn meal. Sprinkle with milk; mix with fork until dough clings together. (Add a little more milk, if necessary.) Gather dough into a ball and knead about 10 times until smooth. Roll dough on lightly floured surface to 1/8 inch thickness. Cut into 4 inch circles with floured cookie cutter. Fill each with about 1 tablespoonful filling; moisten edge with water. Fold in half and press edges to seal. Press edge with tip of fork. Reroll trimmings; cut and fill.

Heat 1/2 to 1 inch oil in a small skillet to 370°. Lower 4 or 5 empanadas in hot oil. Fry 2 minutes, turning once, until golden brown. Drain on paper toweling. Serve warm or cold. Dust with confectioners' sugar, if you wish.

APPLE FILLING*Lupe Ojeda*

2 small tart cooking apples (3/4 lb.)	1/4 tsp. ground cinnamon
1/4 c. sugar	Dash of salt

Peel, core and cut apples into 1/2 inch cubes. Put in saucepan with sugar, cinnamon and salt. Cover; cook over low heat until apples are the consistency of chunky applesauce, stirring occasionally. Cool to room temperature before using. Makes about 1 cup.

Shortcut tip: Prepare filling ahead and refrigerate. Return to room temperature before filling tarts.

PINEAPPLE FILLING*Lupe Ojeda*

1 can (8 oz.) crushed pineapple
in pineapple juice
2 T. sugar

1 T. cornstarch
1 1/2 tsp. butter *or* margarine
1 tsp. grated lemon rind

Combine pineapple, sugar, cornstarch, butter and lemon rind in small saucepan. Cook over medium heat until mixture is bubbly thick. Cool to room temperature.

You may use 8 1/4 oz. can pineapple in heavy syrup and omit sugar. This may be prepared ahead and refrigerated. Return to room temperature before filling tarts. Makes about 1 cup.

CHICKEN FLAUTAS*Lupe Ojeda*

1 broiler-fryer (about 2 1/2 lb.) (cut up)
4 c. water
2 T. lard *or* vegetable shortening
1 medium onion (chopped; 1/2 c.)
1 clove garlic (minced)
1 T. cornstarch
1 1/4 tsp. salt

1/4 tsp. pepper
1/2 c. canned diced mild green chilies
or to taste (4 oz. can)
Vegetable oil for frying
1 dozen fresh *or* thawed frozen corn
tortillas
1/2 pint dairy sour cream (1 c.)
1/4 c. milk

Bring chicken and water to boiling in kettle; lower heat; cover. Simmer until fork tender, about 25 minutes. Drain; reserve 1/2 cup broth. (Use rest in other recipes.) Cool chicken until easy to handle. Bone and skin chicken; shred meat.

Heat lard in a large saucepan until melted. Add onion and garlic; sauté 1 minute. Stir in cornstarch, salt and pepper. Add reserved 1/2 cup broth, shredded chicken and chilies. Stir and cook until very thick and bubbly; remove from heat.

Heat 1/8 to 1/4 inch oil in a small skillet over medium heat until very hot. Sauté tortillas, 1 at a time, a few seconds on each side, until limp. This will soften tortillas so that they will roll up more easily. Do not cook too long or they will become crisp. Drain on paper toweling. Fill each tortilla with heaping spoonful (3 tablespoonsful) chicken mixture across center. Roll tortilla around filling. Be sure filling is 1 inch from edges or ends of rolled tortillas to avoid splattering during frying.

Place 2 or 3 flautas (flute), seam side down, in hot oil. Sauté, turning on all sides, until crisp. Drain. Keep warm while cooking the rest. Combine sour cream and milk in small saucepan. Heat over very low heat just until lukewarm. Spoon over flautas. Garnish with fresh coriander or cilantro leaves, if you wish.

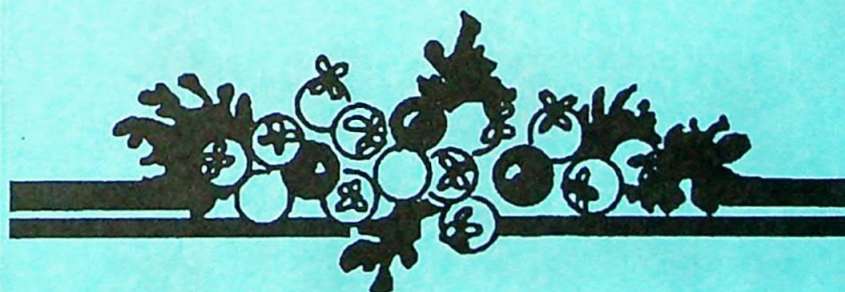
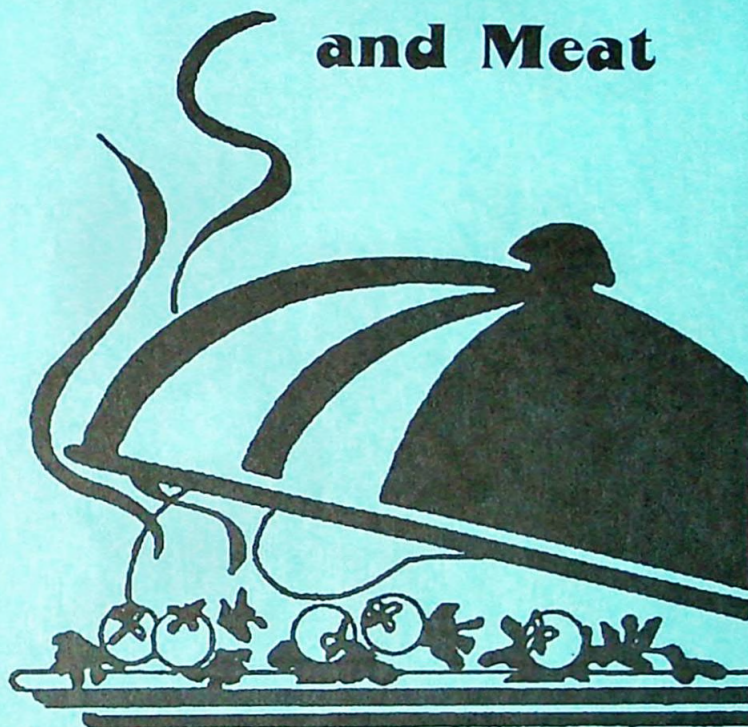
Flauta means flute in Spanish, the perfect name for this tube-shaped taco variation stuffed with mild chili-flavored chicken and eaten out of hand.

ADDITIONAL RECIPES

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Poultry. Fish and Meat





POULTRY, FISH AND MEATS

CHICKEN SALAD

Virginia Almanza

4 c. finely chopped, cooked chicken
 1 T. lemon juice
 2 apples (diced)

1 1/2 c. finely chopped celery
 1 c. grapes (red or green; cut up)
 3/4 c. salad dressing

Sprinkle lemon juice over apples. Add chicken, celery, grapes and salad dressing. Mix lightly. Press mixture into 1 and 1/2 quart bowl. Chill several hours. Unmold on serving platter. Serves 8. Garnish as desired.

CHICKEN STROGANOFF

Frances Ruelas

4 to 6 boned chicken breasts
 1/2 c. flour
 3/4 tsp. salt
 1/8 tsp. pepper
 1/8 tsp. paprika
 1/4 c. butter or margarine

1/4 c. water
 2 T. chopped pimiento
 1 (4 oz.) can button mushrooms
 1 can cream of mushroom soup
 1/4 c. chopped green pepper
 1 c. dairy sour cream

Mix flour, salt, pepper and paprika and dredge chicken breasts in the mixture till well coated. Set "Burner with a brain" at 325° and add water. Cook covered, until meat is tender, about 20 minutes. Remove chicken from skillet and arrange on serving platter. Keep warm in low temperature oven. Add all remaining ingredients except sour cream to skillet. Stir and cook 5 minutes. Just before serving add sour cream and heat thoroughly. Serve over rice or buttered noodles. Serves 4 to 6.

SESAME CHICKEN

Frances Tomlin

8 or 10 chicken breasts
 1 egg
 1/2 c. milk
 1 c. Bisquick
 1 T. salt

1 T. paprika
 1/2 tsp. pepper
 3 oz. sesame seeds
 1/2 lb. melted margarine

Beat together egg and milk. Mix all dry ingredients together. Dip chicken in liquid, then coat with dry mixture and place in greased shallow baking dish (skin side up). Pour melted margarine over and bake covered with foil for 1 hour at 375°. Bake 1 hour uncovered. Serve when crisp and golden brown.



HUNTINGTON CHICKEN

Rosemary Mourn

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|------------------------------|-------------------|
| 4 lb. hen | 1/2 c. flour |
| 2 c. uncooked shell macaroni | 4 c. bread crumbs |
| 1/2 lb. cream cheese | 1/2 c. cream |
| 4 c. broth | 2 T. butter |

Stew chicken and season to taste. Cut in cubes. Cook macaroni in salt water and drain. Thicken broth with flour; mix chicken, macaroni, diced cheese and broth and put in greased 8x12 inch pan. Brown bread crumbs in butter, add cream and mix. Spread on top of chicken mixture and bake in 325° oven for 30 minutes.

CHICKEN CASSEROLE

*Mrs. Elmer Hayes
Castleton*

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|------------------------------|------------------------------|
| 4 c. cooked chicken | 2 eggs (beaten) |
| 1 1/2 c. chopped celery | 4 c. Ritz crackers (crushed) |
| 1 large onion (chopped fine) | 4 c. chicken broth |
| 1 1/2 c. cubed cheese | 1/2 tsp. pepper |
| 1 can mushroom soup | |

Cook chicken adding salt, cut in pieces and add all the ingredients except 1 cup crumbs. Mix well and put in casserole, top with crumbs. Bake at 350° for 45 minutes.

EAST CHICKEN DIVAN

Helen Hamilton Beddow

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|---|--------------------------------|
| 2 (10 oz.) pkg. frozen or 2 bunches
fresh broccoli (cooked) | 1 tsp. lemon juice |
| Salt and pepper to taste | 1/2 tsp. curry powder |
| 4 to 6 whole chicken breasts (cooked and
boned, or 3 to 4 c. cooked chicken
(chopped) | 1/2 c. sharp cheese (shredded) |
| 2 cans cream of chicken soup | 1/2 c. soft bread crumbs |
| 1 c. mayonnaise | 1 T. butter (melted) |
| | Pimiento strips (garnish) |
| | Water chestnuts (garnish) |

Arrange broccoli stalks in a greased baking dish; season to taste. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder; pour over chicken. Sprinkle with cheese. Top with buttered bread crumbs. Place sliced water chestnuts on top of crumbs. Bake at 350° for 25 to 30 minutes until thoroughly heated. Trim with pimiento strips, if desired. Serves 6.

NOTE: This is a good dish to fix ahead and refrigerate. Add at least an extra 20 minutes to baking time if casserole has been refrigerated. This is especially good served with a side dish of wild rice.

The great and the little have need of one another.

CHICKEN CASSEROLE*Frances Tomlin*

1 lb. cooked chicken
 1 1/2 c. cooked rice
 1 c. diced celery
 2 T. chopped onion
 3 hard boiled eggs (diced)
 1/2 tsp. pepper

1/2 can cream of chicken soup
 3/4 c. mayonnaise
 1/4 c. chicken broth *or* water
 1 T. lemon juice
 1 tsp. Lawry's salt

Cut chicken in bite-size pieces and add rice, celery, onion, eggs and pepper in large mixing bowl. Mix together remaining ingredients and pour over chicken mixture and mix well. (Should be about the consistency of chicken salad.) Pour into a 9 inch buttered shallow pan. Crush Pepperidge Farm Herb stuffing mix with rolling pin and use 2 cups. Pour melted butter over them and stir well. Spread evenly over the casserole. Bake at 350° for 35 to 45 minutes. Serves 6. This freezes well.

SCALLOPED CHICKEN*Mary Frank*

1 cooked hen (boned)
 6 c. chicken broth
 1 onion (chopped fine)
 1 1/2 c. cubed cheese
 1 1/2 c. chopped celery

1 can mushroom soup
 2 eggs (beaten)
 1/2 tsp. pepper
 1 T. salt
 4 c. Ritz crackers (crushed)

Mix all ingredients together except crackers, pour into a large baking dish. Sprinkle the top with cracker crumbs. Bake at 350° for 1 hour.

BARBECUED DUCK*Henri Calvillo*

2 ducklings (4 lb. each)
 Salt *and* pepper
 1/2 c. chopped onion
 1/2 c. chopped celery
 1 apple (chopped)

1/4 c. sherry wine
 1/4 c. soy sauce
 1/2 tsp. ground ginger
 2 T. lemon juice

Prepare hot coals. Season ducklings with salt and pepper. Fill cavities with a mixture of onions, celery and apple. Clip off wing tips of ducklings. Run spit through birds lengthwise, catching the bird in the fork of the wishbone. Cook on a rotisserie until tender, about 2 hours. Brush with a mixture of sherry, soy sauce, ginger and lemon juice during the last half hour of cooking.

*Stand up to be seen.
 Speak up to be heard.
 Sit down to be appreciated.*

WEST COAST FISH*Frances Ruelas*

1 lb. fresh <i>or</i> frozen turbot <i>or</i> sole fillets	4 oz. shredded mozzarella cheese
1/4 tsp. pepper	2 tsp. butter <i>or</i> margarine
1 T. chopped green onion	2 tsp. flour
1 T. lemon juice	1 bay leaf
1 T. snipped parsley	1 1/8 tsp. salt
1/3 c. dry white wine	Dash white pepper
	1/4 c. half and half

Arrange fish in a buttered 11x7x2 inch baking dish, in a single layer. Sprinkle with lemon juice, 1 teaspoonful salt, 1/4 teaspoonful pepper, parsley and green onions. Prepare cheesy wine sauce by melting the butter over low heat; stir in flour, bay leaf, 1/8 teaspoonful salt and white pepper. Cook until smooth and bubbly. Remove from heat; stir in wine. Cook and stir for 30 seconds over heat gradually add half and half and continue to cook for 2 to 3 minutes. Remove bay leaf; add the cheese; remove from fire and stir until smooth. Prepare a crumb topping by melting 1 tablespoonful butter or margarine; cook and stir 1 crushed garlic clove in butter 1 minute. Remove garlic bud and add 1/4 cup bread crumbs. Spread cheesy wine sauce over fish; sprinkle crumb topping evenly on top. Bake in oven preheated to 350° for 40 minutes.

JELLIED TUNA MOLD*Dorothy Johnson*

2 envelopes unflavored gelatin	1 onion (minced)
1/2 c. cold water	1 (7 oz.) can tuna fish
1 c. hot water	1/2 c. mayonnaise
2 T. sugar	1/2 cucumber (diced)
1 tsp. salt	1/4 c diced pimientos
Juice of 1/2 lemon	1/2 green pepper (diced)
2 T. vinegar	Salad greens
Lemon wedges	

Soften gelatin in cold water; add hot water, stir to dissolve. Add sugar, salt, lemon juice, vinegar and onion. Chill. When mixture begins to thicken, fold in flaked fish, add remaining ingredients. Pour into 1 quart mold. Chill. Unmold on salad greens, use mayonnaise for topping.

PERFECT TUNA CASSEROLE*Mary H. Graham*

1 can cream of mushroom soup	1 1/4 c. crushed potato chips
1/2 c. milk	1 c. early June peas (drained)
1 (7 oz.) can tuna (drained)	

Empty soup into a small casserole; add milk and mix thoroughly. Add tuna, 1 cup potato chips and peas to soup; stir well. Sprinkle top with remaining potato chips. Bake in moderate oven, 350° for 20 minutes. Serves 4.

TUNA CASSEROLE*Mary Jasso*

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|-----------------------------|---------------------------------|
| 1 (9 1/4 oz.) can tuna fish | 1 c. milk |
| 1 can cheddar cheese soup | 2 T. horseradish |
| 1 can mushroom soup | 2 c. elbow macaroni |
| 1 can drained peas | Salt <i>and</i> pepper to taste |

Cook macaroni in salted, boiling water for 12 minutes; drain. Combine all ingredients in buttered baking dish or 13x9 1/2 inch pan. Bake for 40 minutes to 1 hour at 350° F. Serves 6 to 8. (More cheese may be added if desired.)

TUNA CASSEROLE*Marie Kaiser*

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|---------------------------------------|-----------------------|
| 1/2 pkg. noodles (cooked and drained) | 1/2 can mushroom soup |
| 1 can tuna | |

Alternate tuna, noodles and mushroom soup in casserole. Pour basic white sauce over and top with crushed potato chips. Bake in 350° oven 45 minutes to 1 hour.

"OYSTERS JOHNNY REB"*Frances Tomlin*

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|-----------------------------|---------------------|
| 1 quart oysters | 3/4 c. top milk |
| 3/4 stick butter | 2 T. minced parsley |
| 2 T. lemon juice | 2 tsp. minced onion |
| 1/4 tsp. salt | Red pepper to taste |
| 1 1/4 c. cracker crumbs | 2 tsp. dry mustard |
| 2 tsp. Worcestershire sauce | |

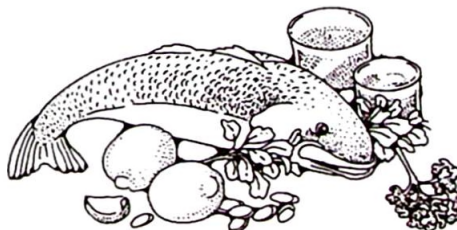
Butter shallow baking dish. Put a layer of cracker crumbs in bottom. Spread oysters over this. Mix the remaining crackers crumbs with all the other ingredients and sprinkle over the top. Dot with butter. Just before baking, pour milk over all and bake at 325° for 30 minutes. Serves 8.

This is a delicious compliment to holiday (Thanksgiving or Christmas turkey dinner).

ROYAL TUNA*Nadine Oberle*

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|----------------------|------------------------|
| 1 can tuna | 2 beaten eggs |
| 1 c. mashed potatoes | Salt <i>and</i> pepper |

Flake tuna; add eggs and potatoes. Season and mix well. Drop by tablespoonful into hot deep fat. Fry until golden brown. Serve with white sauce to which has been added sliced hard cooked eggs.



SHRIMP WIGGLE*Frances Tomlin*

3 T. flour	1 small can tomato paste
1 stick butter <i>or</i> margarine	1/4 tsp. cayenne pepper
1 can Snappy Tom (highly seasoned sauce)	1/2 tsp. Lawry's salt
4 T. heavy cream <i>or</i> condensed milk	2 c. rice
1 medium onion (grated)	5 c. water
	2 lbs. shrimp

Melt butter add flour, and stir in cream until smooth. Add Snappy Tom, grated onion, tomato paste, cayenne, Lawry's salt. Cook over low heat until sauce is well blended and smooth. Cook rice in the 5 cups water. Cook shrimp in pickling spices in boiling water about 5 minutes. Combine all together and serve hot over rice.

SALMON FISH SALAD*Georgie Leiker*

2 c. shredded salmon	2 c. boiling water
1 1/4 c. chopped celery	1 1/2 tsp. salt
1 c. finely shredded cabbage	1 T. lemon juice
2/3 c. chopped sweet pickle	1/4 c. cold water
2 T. gelatin	1 T. vinegar

Soften gelatin in cold water and add hot water; stir until dissolved. Cool until partially set. Add salmon, vegetables, pickle, salt, lemon juice and vinegar, mix. Pour into mold and chill until firm. Serve on lettuce and serve with mayonnaise. Garnish with paprika. 8 servings.

EASY PIZZA*Mrs. Lewis Murillo*

1 pkg. hot roll mix	1 small can grated Parmesan cheese
1 (8 oz.) can spaghetti sauce	Oregano
with mushrooms	

Prepare roll mix according to package directions and let rise. When dough is ready, divide it into 3 portions. Roll out on a lightly floured surface to about 1/4 inch thick. Place on a large cookie sheet and use rolling pin to fit dough to shape of pan, pressing the dough into the corners. Spread with 1/3 of spaghetti sauce. Sprinkle lightly with salt and oregano. Cover with grated cheese. Bake in a hot oven (450° or 500°) for 12 to 15 minutes or until the edge is brown and crisp. This recipe makes 3 large pizzas. Try any of the following toppings, but always top the pizza with grated cheese. For variety, make each of the 3 pizzas different.

TOPPING SUGGESTIONS:

Thinly sliced pepperoni	Strips of sliced mozzarella cheese
Cooked, crumbled hot sausage	Drained, canned mushroom stems and pieces
Anchovy fillets	

LASAGNA*Henri Calvillo*

1 lb. ground beef
 1/2 lb. pork sausage
 1 clove garlic (minced)
 3/4 c. chopped onions
 15 oz. can tomato sauce
 1 lb. can tomatoes
 8 oz. pkg. lasagna noodles (cooked)

2 tsp. sugar
 1 tsp. salt
 1/4 tsp. each: marjoram, thyme, oregano
 and basil
 1 1/2 c. cubed mozzarella cheese
 1 1/2 lbs. ricotta cheese
 1 c. grated Parmesan cheese
 2 T. chopped parsley

Brown ground beef, pork sausage, garlic and onion in a large saucepan. Drain off all fat. Add tomato sauce, tomatoes, parsley, sugar, salt and spices. Simmer, uncovered, 1 hour or until sauce is the consistency of spaghetti sauce. Heat oven to 350°. Pour 1/2 cup sauce into baking pan and alternate with layers of noodles, grated cheese, mozzarella, spoonful of ricotta cheese, tomato sauce until all ingredients are used. Top layer should be sauce and grated cheese. Bake for 1 hour. Serves 8 to 10.

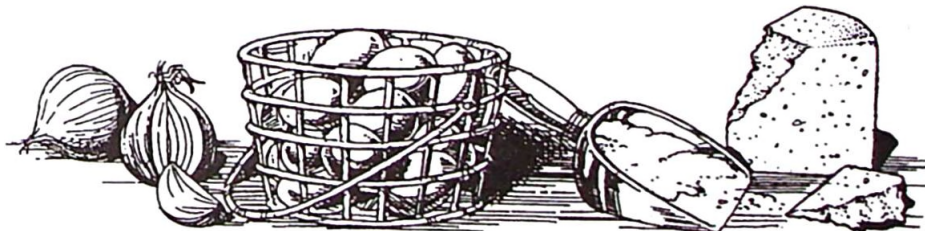
LASAGNA*Martha Davis*

1 1/2 lb. ground beef
 2 dashes garlic salt
 1 3/8 oz. onion soup mix
 3 to 8 oz. tomato sauce
 1 1/2 tsp. salt

1/2 c. Parmesan grated cheese
 1 c. cold water
 1 (8 oz.) pkg. lasagna noodles
 1 (12 oz.) small curd cottage cheese
 1 (8 oz.) pkg. mozzarella cheese (sliced)

Brown meat, then add garlic salt, onion soup mix, tomato sauce, salt, grated cheese and cold water. Let simmer for 20 minutes. Cook and drain noodles.

Grease pan. Put 1 cup meat mixture in bottom of pan. Arrange 1/2 of the noodles in next. Add 1/2 of cottage cheese, 1/2 meat mixture and 1/2 the slices of mozzarella cheese. Then put noodles and repeat the above ending with the mozzarella on top. Place in a 350° oven and bake for 30 minutes. Let stand 10 minutes before cutting into squares. Serves 8.



LASAGNA*Norberta Perez*

1 lb. hot sausage	1 can mushrooms (medium)
1 clove fresh garlic	1 bay leaf
1 onion (medium)	1 tsp. oregano
2 pkgs. mozzarella cheese (8 slices)	1 ground red pepper
1 small carton small curd cottage cheese	1 tsp. molasses
3 small cans tomato sauce	Salt
3 small cans tomato paste	1 pkg. lasagna noodles

Brown sausage, garlic and onion in a frying pan. Mix tomato sauce and tomato paste in kettle and add browned meat and mushrooms. Then add bay leaf (remove before serving), oregano, red pepper, molasses and salt to taste. Thin with water occasionally, cook slowly for 2 or 3 hours. Stir often.

Cook lasagna noodles until tender and drain. Put layers of tomato sauce, noodles, mozzarella cheese and cottage cheese in 13x9x2 inch baking dish. Cook in oven for 20 minutes at 200°.

BEEF AND VEGETABLE SOUP*Ruth Ramirez*

2 lb. lean beef (cut up)	1 small head cabbage (quartered)
4 medium potatoes (quartered)	1 tsp. garlic powder
4 carrots (sliced)	3 to 4 bouillon cubes
1 large onion (sliced)	3/4 can corn (optional)
1 c. chopped celery	1/2 to 3/4 pkg. egg noodles (5 oz.)
1 c. canned tomatoes	

Place meat in salted boiling water; cover, lower heat and simmer until tender or about 1 1/2 hours, then add next 6 vegetables and cook for about 20 minutes or until vegetables are 3/4 done. Add the rest of the ingredients and simmer a few minutes more. Serves about 6.

VEAL BIRD*Henri Calvillo*

1 1/2 lb. veal cutlets (sliced thin)	2 T. snipped parsley
Salt and pepper	1/2 tsp. crushed rosemary
1/2 tsp. garlic powder (optional)	1 c. onions (chopped)
2/3 c. finely chopped celery	1 1/2 c. beef bouillon
2/3 c. finely grated carrots	Paprika

Preheat oven to 425°. Cut veal into 6 even slices. Season veal with salt, pepper and garlic powder. Combine celery, carrots, parsley, rosemary and 1/2 cup chopped onions. Spoon 1/6 of vegetable mixture onto each veal slice; roll and fasten with toothpicks. Season to taste with paprika, if desired.

Place remaining 1/2 cup onions in pan with meat. Bake until golden brown, about 1/2 hours. Pour beef bouillon into pan, lower oven temperature to 350° and bake until done, about 45 minutes longer.

CHOP SOUPY*Norberta Perez*

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|---|----------------------------------|
| 1 lb. round steak | 1 can onion soup with beef broth |
| 2 T. salad oil | 2 T. soy sauce |
| 1 1/2 c. sliced mushrooms (4 oz. can) | 2 T. cornstarch |
| 1 1/2 c. sliced celery | 1/2 c. water |
| 1/2 c. green pepper (cut in small pieces) | |

Cut steak in very thin strips (easier while partially frozen). Brown meat in oil in skillet. Add vegetables, soup and soy sauce. Cover. Cook over low heat 20 minutes or until meat is tender. Blend cornstarch, and water, pour in skillet and stir until sauce has thickened. Serve on Minute Rice. Left over meat can be frozen in the gravy but do not freeze the rice.

STEAK AND POTATOES*Mrs. James Gonzales*

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|---------------------------|------------------------|
| 2 1/2 lb. round steak | 1 large onion (sliced) |
| 3 large potatoes (sliced) | Salt and pepper |
| 1 large tomato (sliced) | Garlic salt |

Cut steak about 2 inch squares. Brown in large skillet with some fat, then add potatoes. Arrange onion and tomato slices on top. Sprinkle layers with salt, garlic salt and pepper. Add a little water and cover. Cook about 1 1/2 hours.

DEVEILED ROUND STEAK*Nadine Oberle*

- | | |
|---|---------------------------------------|
| 2 lb. round steak (cut in serving size) | 1/4 c. oil |
| 1 tsp. salt | 1 medium onion (sliced) |
| 1/4 tsp. pepper | 1 small green pepper (sliced) |
| 1 egg (beaten) | 2 (8 oz.) tomato sauce with mushrooms |
| 1 c. cornflakes (crushed finely) | 1 c. water |
| 2 tsp. chili powder | |

Trim all fat off steak; pound with meat mallet. Sprinkle with salt and pepper. Dip into egg, then into cornflakes mixed with chili powder. Heat oil in skillet; brown meat on both sides. Add onion and green pepper. Pour in tomato sauce and water. Cover and simmer 45 to 60 minutes or until tender.

EASY BAKED STEAK WITH MUSHROOMS*Frances Ruelas*

- | | |
|-----------------------------------|------------------------|
| 4 to 6 minute steaks | 1/4 c. flour |
| 2 T. shortening | 2 tsp. Kitchen Bouquet |
| 1 (4 oz.) can mushrooms (drained) | 1/2 tsp. salt |
| 1 can cream of mushroom soup | 1 c. water |

Brown steaks in hot shortening over high flame. In bowl, combine soup and flour. Remove steak from skillet and add soup-flour mixture, stir and add remaining ingredients. Bake in a preheated oven, 350°, with the lid on skillet for 40 minutes.

DELICIOUS ROAST*Mary H. Graham*

1 beef roast

1 can cream of mushroom soup

1 pkg. onion soup mix

1 large piece of aluminum foil

Place roast on aluminum foil, large enough to wrap meat tightly. Sprinkle roast with onion soup mix and spoon cream of mushroom soup on top. Wrap tightly and place in roasting pan. Bake at 300° for 4 hours.

BEEF AND TOMATOES CASSEROLE*Kathleen Goodway*

1 1/2 lb. stew meat

1 small onion

6 stalks celery

Salt *and* pepper to taste

2 or 3 tomatoes

2 c. cooked macaroni

Chop celery and onion; brown meat, celery and onion in a little oil. Place in casserole, and add chopped tomatoes, cooked macaroni. Season with salt and pepper. Add small amount of water or beef broth. Cover and simmer for 2 hours or until tender.

BEEF STEW (MEAL STRETCHER)*Frances Tomlin*

2 lbs. stewing meat (cubed)

1 tsp. salt

4 large potatoes (cubed)

1/2 tsp. black pepper

4 carrots (sliced 1/4 inch thick)

1 can (No. 2) tomatoes

1 large onion (diced)

1/2 c. water

1 tsp. Worcestershire sauce

2 T. flour

Mix flour, salt and pepper. Shake meat and flour mixture in sack. Heat shortening in skillet. Brown meat. Add water and cover. Simmer meat until tender. Add 1 can tomatoes mashed with fork. Add potatoes and carrots, simmer until vegetables are tender.

Mix 1/2 cup water and 2 tablespoonsful flour, blend until smooth. Stir into boiling stew to thicken. (Recipe can be multiplied for large amounts. Good with rolls or corn muffins.)

CHOUROUTE*Charlotte Messing*

1/4 lb. bacon slices

8 frankfurters

3 medium onions

1 lb.. small new potatoes

1 lb. 11 oz. can sauerkraut

In a large deep skillet brown bacon slices which have been cut into small, short thin strips. Drain on paper towel. Slice 3 medium onions and sauté in 2 tablespoonsful of the bacon fat. Add sauerkraut. Cover and cook until heated throughout. Add cooked bacon, frankfurters (which have been cut into 1 inch pieces) and new potatoes (which have been peeled and boiled in salted water until tender). Cover and simmer 15 minutes. Makes 6 servings.

GRANDMA'S OWN BAR-B-Q RIBS*Norberta Perez*

3 to 4 lb. ribs

2 T. Worcestershire sauce

1/2 c. fine chopped onion

1 c. ketchup

3 T. vinegar

1 T. prepared mustard

2 T. brown sugar

1 c. water

Mix mustard in water, then add rest of ingredients. Bake ribs 1 hour in 350° oven, then pour sauce over ribs and continue cooking until tender, (about 10 minutes more).

PORK GOULASH*Mrs. Velede Wess
Castleton, KS*

1 1/2 lb. leg or shoulder of pork

2 T. chopped onion

2 T. flour

2 T. fat

2 tsp. paprika

1 (No. 2 1/2) can sauerkraut

1 1/2 tsp. salt

1 1/2 c. sour cream

Cut pork into 1 inch cubes and shake in bag with flour, paprika and salt; set aside. Cook onion in fat in 4 quart pan or Dutch oven until transparent. Add pork; brown. Add 3 tablespoonsful hot water; cover. Cook 1 hour, adding water as needed. Add drained and rinsed sauerkraut and 2 cups hot water; bring to boil. Simmer for 30 minutes or until pork is tender. Blend 1 1/2 cups hot liquid into sour cream; blend with pork mixture. Heat to boiling point; do not boil.

CHOP SUEY*Frances Tomlin*

1/2 c. margarine

2 c. celery (cut fine)

1 1/2 lbs. lean pork

1 1/2 c. hot water

2 c. onion (cut in strips)

2 cans bean sprouts (drained)

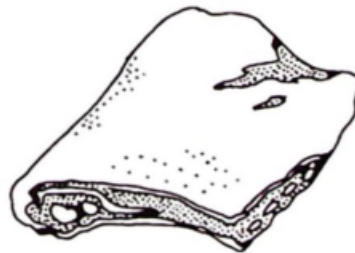
2 tsp. salt

1 can mushrooms (drained)

1/4 tsp. pepper

1 mango pepper (diced)

Melt butter in hot skillet and add meat, cut in 2x1/2 inch strips, stir. Add onions, celery, salt, peppers and hot water. Cover and cook 5 minutes or until vegetables are tender. For thickening mix together 2/3 cup cold water, 2 tablespoonsful soy sauce, 4 tablespoonsful cornstarch, 2 teaspoonsful sugar and flavor; cook 5 minutes longer. Serve over hot rice and sprinkle with one can of Chinese noodles.



FRENCH MEAT PIE

Sharon Reese

1 lb. ground pork	1 1/2 lb. ground beef
1 small onion (diced fine)	3 tsp. salt
2 tsp. nutmeg	3 tsp. allspice
1 c. water	3/4 c. bread crumbs

Put in cooking kettle all the ingredients except the crumbs and cook until the meat is done, then add the crumbs and cook a little longer. Take off fire and cool the meat. (White cooking the meat stir it occasionally, so it will not be in lumps as it should be fine.) Make a regular pie crust like for an apple pie and fill with meat. Make a hole in the center of the top crust about the size of a quarter for the steam to come out. Bake like you would any 2 crust pie until center is nice and brown.

HAM AND VEGETABLES SCALLOP

Ruth Sturgeon

3 c. thinly sliced potatoes	2 T. flour
1 c. thinly sliced carrots	1 can cheese soup
1 small onion (thinly sliced)	1 c. milk
3 c. diced ham	Dash pepper

In a lightly greased 2 quart casserole combine potatoes, carrots, onions and ham. Blend flour, soup, milk and pepper in saucepan, cook, stirring until mixture boils. Pour over vegetables. Cover and bake for 1 hour in a 350° oven. Uncover, bake 15 to 30 minutes longer or until vegetables are tender.

SPOONBURGERS

Jeananne Ramos

1 lb. ground beef	1 T. vinegar
1 c. diced celery	1/2 tsp. dry mustard
1/2 c. diced onion	3/4 c. ketchup
1 T. brown sugar	2 T. flour
8 hamburger buns	

Brown meat, celery and onion over low heat. Add remaining ingredients and simmer about 20 minutes, stirring occasionally. Spoon into heated buns.

HAMBURGER STROGANOFF

Norberta Perez

1/2 c. minced onion	1/4 tsp. pepper
1/4 c. margarine	1/4 tsp. paprika
1 lb. ground beef	1 small can mushrooms
2 T. flour	1 can cream of chicken soup
2 tsp. salt	1 c. sour cream

Sauté onion in butter until golden. Stir in rest of ingredients except soup and sour cream and sauté for 5 minutes. Add soup and simmer for 10 minutes. Stir in sour cream. Serve on rice, hot mashed potatoes or noodles. A good quick meal. Serves 4 to 6.

HAMBURGER AND VEGETABLES*Mary H. Webb*

2 c. carrots

1 c. celery

3 c. potatoes

2 lbs. hamburger

1 medium onion

Salt and pepper

Boil vegetables until almost done. Crumble hamburger into this. Season to taste. Place in baking dish and bake until hamburger is done, approximately 20 minutes at 350°.

MEATBALLS AND CABBAGE*Mrs. Tom Grilliot
Castleton*

1 small head cabbage

3/4 c. raw rice

1 1/2 lb. ground beef

1 egg

1 tsp. salt

2 T. chopped onion

1/2 tsp. pepper

3 c. tomato juice

Chop cabbage coarsely, put in large skillet or saucepan, mix ground beef, salt, pepper, rice, egg and onion together. Form into balls. Place on cabbage and cover with tomato juice. Cook slowly for 1 hour

GERMAN MEATBALLS*Rosemary Mourn*

1 egg

1 1/2 c. milk

2 tsp. salt

1 tsp. basil

1/4 tsp. cinnamon

2 T. horseradish

2 c. bread crumbs

1 lb. ground beef

3/4 lb. sausage

Combine all ingredients and make into balls. Heat in large skillet until brown on all sides. Place in baking dish on top of 1 cup applesauce and 2 tablespoonsful brown sugar. Bake at 325° for 35 minutes.



FABULOUS MEATBALLS

Frances Ruelas

MEATBALLS:

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|-------------------------|---------------------------|
| 2 lbs. lean ground beef | 1/4 tsp. pepper |
| 1 c. cornflake crumbs | 1/2 tsp. garlic powder |
| 1/3 c. parsley flakes | 1/3 c. ketchup |
| 2 eggs | 2 T. instant minced onion |
| 2 T. soy sauce | |

SAUCE:

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|--------------------------------|------------------|
| 1 (16 oz.) can cranberry jelly | 2 T. brown sugar |
| 1 (12 oz.) bottle chili sauce | 1 T. lemon juice |

Combine all of the ingredients for the meatballs and mix well. Form into balls about 1 inch in diameter; place in a large casserole. Heat and blend the sauce ingredients until smooth (may use blender and then heat). Pour sauce over meatballs. Bake in a preheated oven at 350° for 30 to 40 minutes. Serve in a chafing dish for a buffet. Makes 6 dozen.

PARTY MEATBALLS

Kay Keating

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|----------------------------|--------------------------------------|
| 2 lb. hamburger (lean) | 16 oz. sour cream |
| 1 egg | Large pkg. Philadelphia cream cheese |
| 1 T. mustard | Salt |
| 4 T. ketchup | Pepper |
| 1/4 c. milk | Onion powder (optional) |
| Large pkg. chopped almonds | Garlic powder (optional) |

MEATBALLS: Mix hamburger, egg, mustard, ketchup, milk and almonds. Season. Shape in bite-sized balls and brown.

SAUCE: Heat sour cream, cream cheese and seasoning in pan until completely blended. Onion and garlic powder improve taste. Place meatballs in fondue or warmer of some kind. Pour sauce over and let warm clear through. Use tooth picks to eat meatballs. Sauce left over can be used for potato chip dip. Very tasty.

QUICK MEAT LOAF

Mary H. Graham

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|---------------------|---------------------------------|
| 1 1/2 lb. hamburger | 2 T. salt |
| 1/2 lb. sausage | 1/4 tsp. black pepper |
| 1 c. cracker crumbs | 1 (No. 303) can stewed tomatoes |
| 2 eggs (beaten) | |

Combine all ingredients and mix thoroughly. Pack firmly into a loaf pan and bake in 350° oven for 1 hour. Top with ketchup for the last 15 to 20 minutes. The onion, green pepper, celery and sugar in the stewed tomatoes give the loaf a good flavor.

PERFECT MEAT LOAF*Frances Tomlin*

2 lbs. ground beef
 3/4 c. oatmeal
 2 eggs (slightly beaten)

2 tsp. salt
 1 1/2 tsp. pepper
 2 cans tomato sauce (8 oz.)
 1/4 c. chopped onion

Combine all ingredients except 1 can of the tomato sauce. Pack into 8x6 loaf pan. Bake in 350° oven for 1 hour. Pour remaining can of tomato sauce over loaf and bake another 30 minutes. Let stand a few minutes before slicing. Finely chopped mango pepper may be added if desire. Put foil over loaf for the first part of baking to keep it moist.

CHEESEBURGER CASSEROLE*Mary Jasso*

1 lb. ground beef
 1 small onion (chopped)
 1 can (8 oz.) tomato sauce
 1 can (8 oz.) refrigerator biscuits

1/4 c. ketchup
 1/8 tsp. pepper
 5 slices American cheese

In a large skillet, break up beef and brown with onion. Drain off fat. Stir in tomato sauce, ketchup and pepper; heat until bubbly. Grease an 8 inch square baking pan. Spread half the meat mixture in pan; top with a layer of 4 cheese slices, then cover with remaining meat. Arrange biscuits around edge; place fifth cheese slice in center. Bake at 400° F. for 15 to 20 minutes or until biscuits are golden brown. Serves 4 to 6.

SPAGHETTI SAUCE*Karen LeBlanc*

1 lb. hamburger
 1 can tomato paste
 1 can tomato puree
 1 chopped clove of garlic
 Cayenne

1 onion
 3 bay leaves
 1/2 tsp. oregano
 1/2 tsp. allspice
 Paprika

Brown hamburger and onion in skillet. Add tomato paste to skillet. In saucepan combine tomato puree, 1 can water and spices. Add browned meat and simmer 3 hours or more.

HAMBURGER RICE CASSEROLE*Judy Dodge*

3 lbs. hamburger
 1 c. uncooked rice
 1/2 tsp. salt

1/2 c. chopped onion
 2 cans cream of mushroom soup
 1/4 tsp. pepper

Cook rice. Cook hamburger and drain. Combine rice and hamburger, add salt, pepper and onion, place in large baking dish, pour cream of mushroom soup over all and bake at 350° for 45 minutes to 1 hour.

MOCK CHICKEN AND DRESSING CASSEROLE

Marie Miller

1 lb. ground beef	1 onion (chopped)
2 c. dry bread crumbs	1 can chicken noodle soup
1 egg (beaten)	1/2 tsp. sage
1 c. milk	Salt and pepper

Mix all ingredients together lightly, adding salt and pepper to taste. Turn into buttered casserole and bake in 325° oven for 45 minutes.

Cream of chicken soup can be substituted for the noodle soup. Celery may be added if desired.

CHINESE HAMBURGER CASSEROLE

Joan Kelley

1 lb. lean ground beef	1 tsp. salt
1 c. celery (chopped fine)	Pepper to taste
1 large onion	1 can mushroom soup
1/2 c. raw rice	1 can cream of chicken soup
1 1/2 c. water	4 tsp. soy sauce

Mix all ingredients and pour into casserole dish. Bake 1 hour and 15 minutes. Bake 15 minutes more and add 1 can chow mein noodles for the last 15 minutes.

COMPANY STROGANOFF CASSEROLE

Frances Ruelas

1 c. elbow spaghetti	1 pkg. brown gravy mix
1 lb. lean ground beef	1 c. water
1/2 c. chopped onion	1/2 c. sour cream
1 small can mushrooms (drained) or	1/8 tsp. rosemary leaves
1/2 c. fresh mushrooms	
1/2 c. grated cheddar cheese	

Cook elbow spaghetti according to package directions in boiling salted water. While spaghetti is cooking, chop onion and 1/2 cup green pepper. Put them in skillet with the ground beef and cook until the beef loses its red color and the vegetables are clear. If using fresh mushrooms, slice and sauté in a tablespoon of butter. Add to meat. In a saucepan, put the gravy mix, water and bring to a boil. Simmer 1 minute with the rosemary. Add sour cream and mix everything together. Add salt if necessary. Put into a buttered 1 1/2 quart casserole. Top with grated cheese. Bake in oven at 350° for 30 minutes. Serves 5.

CREAMED HAMBURGER AND CABBAGE*Virginia Almanza*

3/4 lb. ground beef
 1 T. minced onion
 4 c. cabbage (chopped)
 1/2 tsp. celery seed
 1/2 tsp. paprika

1/4 tsp. salt
 1/4 tsp. pepper
 1 tsp. steak sauce
 1 can condensed cream of celery soup
 1/4 c. milk

Cook beef, breaking up with fork in skillet until meat loses its red color. Add onion and cabbage and cook until lightly browned. Add remaining ingredients, cover and simmer about 10 minutes. Makes 4 servings.

BIEROCKS (MAKES 25)*Helen Morgan*

2 lbs. hamburger
 10 c. grated cabbage
 1/2 tsp. salt

1 1/2 c. onions (cut fine)
 Prepared yeast dough (doubled recipe)
 8 T. melted butter

Simmer 2 pounds hamburger for 15 minutes. Add cabbage, onions and salt. Cook for 15 minutes. Let cool to lukewarm. Using any plain bread dough, roll into rather thin 10x20 inch sheets and cut into 5 inch squares. Fill with hamburger mix and bring opposite corners together and pinch sides to seal. Turn upside down and place on greased baking sheet. Let rise 25 minutes. Bake 25 minutes in 400° F. oven. When done brush with melted butter.

MEAT-CABBAGE CASSEROLE*Mary Colby*

1 head cabbage
 1 lb. lean ground beef
 1 onion
 1 tsp. salt

1/8 tsp. pepper
 1 T. butter
 1 can tomato soup

Shred cabbage coarsely. Sauté beef with finely chopped onion in butter. Heat through but do not brown. Add salt and pepper. In a 2 quart baking dish, put a layer of cabbage, cover with meat and onion mixture. Add rest of cabbage. Cover with tomato soup. Cover casserole and bake 1 hour in preheated 350° oven.

ROUND-UP BEANS*Nadine Oberle*

1 lb. hamburger
 1 (15 oz.) can pork-n-beans
 1 (15oz.) can kidney beans
 1 (15 oz.) can lima beans

1/2 c. brown sugar (packed)
 1/2 c. ketchup
 1 tsp. mustard
 1 T. vinegar

Brown hamburger, pour off excess fat. Add the beans, brown sugar, ketchup, mustard and vinegar. Cover and simmer for 15 minutes.

BAKED BEAN CASSEROLE

*Mrs. Jerry Schafer
Castleton*

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|-----------------------|----------------------------|
| 1 lb. ground beef | 1 large can pork and beans |
| 1 pkg. dry onion soup | 1 c. chili sauce |

Brown ground beef, add next 3 ingredients, pour into casserole and bake for 30 to 40 minutes in oven, 350°.

SUMMER SAUSAGE

Estelle Hoskinson

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|------------------------------|-------------------------|
| 2 lbs. lean ground hamburger | 1/2 tsp. garlic powder |
| 2 T. Morton's Tender Quick | 1/2 tsp. onion powder |
| 1 c. water | 1 1/2 tsp. liquid smoke |

Work all ingredients together and form into 2 long rolls (about 1 1/2 inch diameter). Wrap in plastic wrap and put in refrigerator for 24 hours. Bake 1 hour at 300°, uncovered on rack in shallow pan. Drain on paper towel. Cut thinly and serve on crackers.

CORN DOGS

Genie Rodriguez

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|-------------------------------|------------------------|
| 1/2 c. flour | 1/2 tsp. salt |
| 1/3 c. yellow corn meal | 2/3 c. milk |
| 1/3 c. grated Parmesan cheese | 1 egg (beaten) |
| 2 tsp. baking powder | Vegetable oil |
| 1 1/2 tsp. dry mustard | 8 to 10 wooden skewers |
| 1 lb. hot dogs (wiped dry) | |

Combine dry ingredients. Stir in milk, egg and 1 T. oil. Insert wooden skewer in each hot dog. Dip in batter. Coating completely. Deep fry at 325°, lift slightly if batter begins to bubble, until golden, about 2 minutes. Drain on paper towels and serve.

SKILLET BURGERS

Ethel Struble

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|--------------------------------|-----------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 1 c. chopped onion | Dash of pepper |
| 3/4 c. chopped celery | 2 tsp. barbecue sauce |
| 1 can of condensed tomato soup | |

Brown meat in small amount of fat. Add onion and celery; cook until tender but not brown. Add remaining ingredients. Cover pan; simmer for 30 minutes. Serve warm on toasted buns. Serves 6 to 8.

SPANISH MEATBALLS

Veva Davenport

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|---------------------------------|--------------------|
| 1 1/2 lb. ground beef | 4 T. chili powder |
| 1 medium onion (finely chopped) | 1 lb. can tomatoes |
| 1 c. uncooked rice | 3 cans water |

Mix together thoroughly ground beef, onion, rice, chili powder, salt and pepper to taste. Form into balls about 1 1/2 inches in diameter. In a large thick pot (Dutch oven) place tomatoes and water and bring to boil. Gently drop in balls and return to boil; reduce heat and simmer covered for 2 hours. Serves 6.

SWISS STEAK*Genie Rodriquez*

3 lbs. (1 1/2 inch thick) round steak
 1/2 c. flour
 1 tsp. salt
 1/8 tsp. pepper

1/2 T. fat
 1 can tomatoes
 1 small onion (minced)
 6 carrots (scraped)
 6 potatoes (peeled)

Mix flour and seasonings and pound well into meat. Melt fat and brown meat on 1 side. Turn and place potatoes and carrots around meat. Add tomatoes and onions. Cover and cook over low heat 1 1/2 hours. Serves 6 with meat for 2 meals.

SWEET AND SOUR MEAT LOAF*Luanne Schulte*

1 lb. ground chuck
 1/4 c. chopped onion
 1/4 T. black pepper
 1/8 tsp. thyme leaves
 2 eggs (slightly beaten)

1 c. fine shredded wheat crumbs
 1/2 tsp. salt
 1/4 tsp. crushed marjoram leaves
 1/3 c. chili sauce

Mix meat, crumbs, onion and spices. Add chili sauce to eggs. Add to dry ingredients. Mix lightly. Shape into a loaf. Place in an ungreased 12x8x2 inch baking dish. Bake in preheated 375° oven for 30 minutes. Spoon the following sauce over meat and bake 15 minutes longer or until done.

SAUCE:

1 (8 oz.) can pineapple chunks
 1/4 c. brown sugar (packed)
 1/3 c. cider vinegar
 1 1/2 c. green pepper slices
 1 (2 oz.) jar pimientos (sliced and drained)

2 T. cornstarch
 1/2 tsp. salt
 1 T. soy sauce
 1/4 c. thin onion slices

Drain pineapple and add enough water to make 1 cup syrup. Combine brown sugar, cornstarch and salt in saucepan. Add pineapple syrup, vinegar and soy sauce. Cook, stirring constantly, until thickened. Remove from heat. Add pepper slices, onion, pimientos and pineapple chunks.

BAKED SIRLOIN STEAK*Genie Rodriquez*

3 to 5 lbs. sirloin steak (2 inch thick)
 Salt and pepper to taste
 2 T. butter or oleo
 2 T. flour
 4 medium onions (sliced thin)

2 carrots (shredded)
 1 c. ketchup
 1 can (3 oz. or 4 oz.) mushrooms (drained)
 1/2 tsp. hot pepper sauce

Season steak with salt and pepper. Brown in hot heavy oven-proof skillet or Dutch oven; remove from pan. Add butter to pan; blend in flour, then add onions, carrots, ketchup, mushrooms and pepper sauce; mix well. Cook 5 minutes, remove from skillet. Return steak to skillet; top with vegetable sauce. Bake in preheated oven at 450° for 20 to 30 minutes for rare or until desired doneness. Makes 10 to 12 servings.

FINGER-LICKIN' SPARERIBS*Genie Rodriquez*

6 lbs. country style spareribs	1 tsp. chili powder
1/2 c. sherry	1 tsp. celery seed
1/2 c. water	1/4 c. vinegar
1 tsp. salt	1/4 c. Worcestershire
1/8 tsp. pepper	1 c. ketchup
1/4 lemon (sliced thin)	1/2 c. brown sugar
1/2 c. finely chopped onion	2 c. water

In a large frying pan, brown spareribs (without flour). Then add sherry and 1/2 cup water and cook, covered, for 1 hour. In another pan, combine all sauce ingredients and cook for 1 hour.

Let spareribs cook in liquid long enough so you can skim off fat. Then remove spareribs and drain.

Lay drained spareribs in large shallow casserole or roaster. Cover with the sauce and bake 1 hour in a 300° oven. Makes 6 servings.

CHINESE CHICKEN DINNER*Veva Davenport*

This dinner calls for 3 frying size chickens and it serves 6.

APPETIZER:

3 T. soy sauce	1 tsp. Ac'cent
3 T. salad oil	1 T. sesame seed
1 T. lemon juice	6 chicken thighs
1 tsp. sugar	

Blend together all the ingredients except for chicken thighs to make the marinade. Skin and bone thighs. Cut each thigh into 8 bite-sized pieces. Place in marinade for 2 to 3 hours or overnight. Preheat deep fat to 400°. Place about 6 to 8 pieces of chicken in center of a 6 inch square piece of foil. Fold into square, well sealed pockets. Fry 3 or 4 minutes in deep fat. Serve immediately.

Soup: Drumsticks, wings, necks and backs from 3 fryers.

4 c. water	4 celery tops with leaves
2 tsp. salt	1 medium onion (sliced)
1 tsp. Ac'cent	1/4 lb. mushrooms (sliced)
1/4 tsp. ginger	2 c. fresh spinach leaves (torn into bite-sized pieces)

Place all together in large saucepan, bring to boil. Reduce heat and simmer, covered, for 1 hour until tender. Strain broth and keep. Cool chicken until able to handle and remove meat from bones and skin. Chop into desired pieces. To make soup, bring strained broth to boil, add mushrooms and chopped chicken, simmer about 5 minutes. Add spinach leaves, simmer 2 minutes.

WALNUT CHICKEN ENTREE*Veva Davenport*

3 whole fryer breasts	1 (5 oz.) can bamboo shoots
1/4 c. salad oil	(drained)
1 c. walnut halves and pieces	4 tsp. cornstarch
1 tsp. Ac'cent	3/4 c. chicken stock (from soup)
	2 T. soy sauce

Skin and bone breasts. Cut into 1 inch squares. Heat oil in skillet; add walnuts and toast lightly; remove walnuts and set aside. Add chicken, sprinkle with Ac'cent. Stir over high heat 3 minutes. Add bamboo shoots, continue stirring 2 minutes. Blend cornstarch with chicken stock (3/4 cup water and 1 chicken bouillon cube cooled may be used instead of chicken stock) and soy sauce. Add to skillet and mix well. Reduce heat and simmer 4 or 5 minutes. Add toasted walnuts. If desired garnish with parsley. Serve with hot cooked rice. Serves 6.

This meal may be prepared the day before and the finishing process takes very little time.

SHERRY CHICKEN*Frances Tomlin*

8 chicken breasts	1 (2 oz.) can mushrooms
1 tsp. Ac'cent	1 c. sherry
2 tsp. salt	1 stick oleo
2 tsp. dry onion soup mix	Paprika

Sprinkle chicken with salt, Ac'cent and soup mix; allow seasoning to penetrate the chicken for about 15 minutes. Melt the oleo in a shallow casserole. Turn the chicken breasts in oleo until coated. Arrange in single layer, sprinkle with mushroom pieces. Pour in the sherry, and sprinkle with paprika. Cover. Bake at 300° for 1 hour and 15 minutes. Uncover and bake 15 minutes longer.

This would be very good with thick slices of fresh tomatoes topped with Parmesan cheese that has been placed under the broiler until the cheese is melted and golden brown. Serve fresh fruits salad and hot rolls.

CHICKEN EVERY SUNDAY*Louise Wendler*

1 chicken (cut up)	1 can cream of celery soup
1 c. uncooked Minute Rice	1 can cream of mushroom soup
1 pkg. dry onion soup	1 c. milk

Place rice in deep baking dish on top of rice lay out cut up chicken. Sprinkle package of dry onion soup over chicken. Mix together celery soup, mushroom soup and milk. Pour over rice and chicken, cover with foil. Bake at 250° for 5 hours. Serves 4 or 5.

CHICKEN DELUXE

Virginia Seck

- | | |
|------------------------------|----------------------|
| Chicken | 1 1/2 can water |
| 1 can cream of mushroom soup | 1 onion (diced) |
| 1 can cream of tomato soup | 1 T. Kitchen Bouquet |

Brown chicken (floured and salted), take out of pan. Add remaining ingredients to drippings in pan. Pour over meat in baking dish. Bake covered for 1 1/2 hours at 300°.

CHICKEN TETRAZZINI

Peggy Ford

Cook large hen in plenty of water and let stand in broth overnight.

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|----------------------------|--|
| 1 (9 oz.) pkg. spaghetti | 1 small can mushrooms <i>and</i> juice |
| 1/2 lb. American cheese | 1 onion (chopped fine) |
| 1/2 lb. Old English cheese | |

Cook spaghetti in broth; then drain, add mushrooms, juice, onion and chopped chicken.

WHITE SAUCE:

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|----------------|------------------------|
| 1/4 lb. butter | 3/4 c. flour |
| 1 quart milk | Salt <i>and</i> pepper |

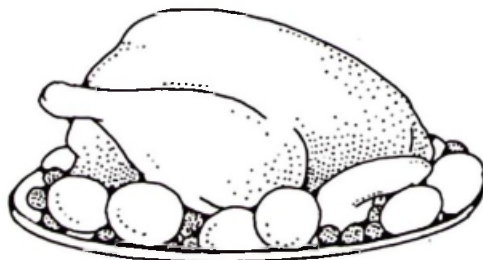
Melt cheese in white sauce then pour over chicken and spaghetti mixture. This will fill 2 large glass dishes. Bake 40 minutes at 350°.

BUTTER BAKED CHICKEN AND GRAVY

Dorothy Graham

- | | |
|-----------------------------|--------------------------------------|
| 2 1/2 to 3 lb. cut up fryer | 1/3 c. butter <i>or</i> oleo |
| 1/2 c. canned milk | 10 1/2 oz. can cream of chicken soup |
| 1 c. flour | 3/4 c. canned milk |
| 1 1/2 tsp. salt | 1/4 c. water |
| 1/4 tsp. pepper | |

Dip chicken in 1/2 cup milk. Roll in mixture of flour, salt and pepper. Melt butter in 13x9x2 inch pan. Put chicken into pan skin side down. Bake in 425° oven for 30 minutes. Turn chicken. Mix soup, 3/4 cup milk and water. Pour around chicken. Bake 30 minutes longer or until drumstick is tender. Put chicken on serving plate. Stir gravy. Serves 4



STUFFED TURKEY LOAF*Dorothy Graham*

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|--|-----------------------------|
| 4 c. coarsely ground cooked turkey | 1/2 tsp. salt |
| 2 eggs (beaten) | 1 1/2 c. bread crumbs |
| 1 (6 oz.) can and 1/3 c. evaporated milk | Dash pepper |
| 2/3 c. finely chopped celery | Dash ground nutmeg |
| 1/3 c. chicken broth | Dash dried crushed rosemary |
| 2 T. chopped pimiento | |

Combine eggs, milk, chicken broth, bread crumbs, celery, pimiento and seasonings. Add turkey; mix well. Pat half the mixture in 8x8x2 inch baking pan. Spread rice stuffing (following recipe) over meat; pat in remaining turkey mixture. Bake in 350° oven for 45 minutes or until center of loaf is firm. Cut into squares and serve with mushroom sauce (following recipe).

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|----------------------|----------------------|
| 1 c. chicken broth | 1 egg (beaten) |
| 1/4 c. chopped onion | 1/2 tsp. rubbed sage |

In covered saucepan, cook brown rice in the chicken broth for 45 minutes or until rice is done. Cook onion in butter until tender, but not brown. Combine rice, onion, egg and sage

MUSHROOM SAUCE:

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|---------------------------------------|----------------|
| 1 c. sour cream | 1 tsp. paprika |
| 1 c. condensed cream of mushroom soup | |

In saucepan stir sour cream into soup, add paprika. Cook until heated thoroughly.

CORN-STUFFED PORK CHOPS*Mary H. Graham*

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|--|---|
| 8 pork loin chops (cut 1/4 inch thick) | 4 c. soft bread (approximately 5 slices) |
| 1 c. chopped celery | 1 (8 3/4 oz.) can whole kernel corn (drained) |
| 1/4 c. chopped onion | 1/2 tsp. salt <i>and</i> dash of pepper |
| 4 T. butter <i>or</i> oleo | 1/2 tsp. rubbed sage |

Season chops with a little salt and pepper. In small saucepan, cook celery and onion in butter until tender but not brown. Combine cooked vegetables and remaining ingredients. Place half the pork chops on rack in shallow roasting pan. Spoon about 2/3 cup stuffing into each; top with remaining chops. Cover pan with foil; bake in 325° oven for 45 minutes. Remove foil and bake 30 minutes more or until meat is tender. Sprinkle with paprika. Makes 4 servings.

Yesterday's nest egg will hardly buy today's birdhouse.

DEVILED BEEF RIBS

Mary H. Graham

4 lbs. beef ribs
1 T. paprika
2 tsp. chili powder
3/4 tsp. salt
1/4 tsp. dry mustard
1/4 tsp. garlic powder
1 tsp. black pepper

Place single layer of ribs meaty side down in 2 shallow roasting pans. Roast meat at 450° for 30 minutes. Drain off fat. Combine paprika, chili powder, salt, dry mustard, garlic powder and black pepper in a shaker. Sprinkle and coat liberally and evenly on all sides of the ribs. Reduce heat to 350° and continue roasting ribs, meaty side up for 45 to 60 minutes more or until done. Makes 4 servings.

ROUND STEAK CASSEROLE

Genie Rodriquez

2 to 3 lbs. round steak (cut in serving size pieces)
2 T. salad oil
2 large onions(sliced)
2 c. sliced carrots
2 c. sliced fresh mushrooms
1 medium green pepper (sliced)
1/2 lb. fresh green beans (cut in pieces)
3 tomatoes (peeled and sliced)
1/2 c. uncooked regular rice
2 tsp. salt
1 1/2 tsp. sweet basil
1/4 tsp. freshly ground black pepper
1 c. shredded cheddar cheese

Brown the meat in oil in a large frying pan. Arrange 1/3 of the sliced vegetables in a 4 quart casserole. Place 1/2 the meat pieces over these vegetables and sprinkle with 1/3 of the rice and seasonings. Add another 1/3 of the sliced vegetables, the remaining meat, 1/3 of the seasonings and all of the remaining rice. Top with the remaining sliced vegetables and seasoning.

Cover and bake the casserole in a 350° oven for 1 1/2 hours or until the meat is tender. Remove the cover, sprinkle with the cheese and return the casserole to the oven to melt cheese. Makes 6 to 8 servings.

PORK CHOP CASSEROLE

Frances Tomlin

6 thick pork chops
2 c. Minute Rice
2 c. canned bouillon
1 small onion (chopped)
3/4 tsp. Lawry's seasoned salt
1 tsp. pepper

Brown chops on both sides. Place rice in a 3 quart casserole. Combine bouillon, salt and pepper and pour over rice. Arrange the chops on top of the rice. Cover and bake at 350° for 45 minutes. Uncover and let bake another 10 minutes. Serves 6.

Itching for what you want doesn't do much good; you've got to scratch for it.

SCALLOPED CHICKEN*Marie Miller*

2 c. cooked Chicken

*SAUCE:*1/2 c. butter *or* fat

1/2 c. flour

2 c. milk

1 c. broth

3 eggs (well beaten)

Little onion *and* celery salt*DRESSING:*

2 c. toasted crumbs

1 1/2 c. broth

1 egg (well beaten)

2 tsp. brown sugar

1/2 c. chopped celery

1 T. chopped onion

Salt *and* pepper

When cooking chicken flavor with 4 or 5 whole allspice, salt; remove from bones and dice.

Cream sauce; put butter in pan and melt, add flour, milk, broth, eggs and seasonings. Cook until very thick.

Mix dressing and put in buttered pan and cover with half sauce; add chicken. Cover with remaining sauce and top with buttered crumbs. Bake in moderate oven for 45 to 50 minutes.

BAKED PORK CHOPS OR PORK STEAK*Mary Frank*Pork chops *or* steaks

Minute Rice

Spoonful minced onion

1 can mushroom soup

1/2 can water

Salt *and* pepper

Brown pork chops and place in baking dish. Cover with Minute Rice, add soup, water and season to taste. Bake in oven at 350° about 1 hour.



FAVORITE MEAT CASSEROLE

Genie Rodriquez

2 lbs. beef stew meat (cut in 1 1/2 inch cubes)	1 c. water
About 16 onions (same size as meat)	1/2 tsp. brown bottled gravy sauce
4 whole cloves	1 T. red wine vinegar
2 T. sugar	1 bay leaf
1 1/2 tsp. salt	1/8 tsp. thyme
	2 T. flour blended with 2 T. water

In a greased 2 quart casserole, alternate the meat pieces and onions (you should have same number of onions as meat). Meat does not have to be browned before using. Stick cloves into onions. In a frying pan, heat the sugar, stirring until melted and caramelized to a dark golden brown (not burned). Remove from heat, add the water, then stir again over the heat until the sugar has redissolved. Stir in the salt, gravy sauce, vinegar, bay leaf and thyme.

Pour over meat in casserole. Cover and bake in a moderately slow oven (325°) until the meat is tender 2 or 3 hours. Blend the flour and water and stir into the meat gravy about 15 minutes before serving it. Continue cooking until thickened. Makes about 6 servings.

HICKORY BARBECUED LEG OF LAMB

Genie Rodriquez

Leg of lamb	1 T. light brown sugar
Salt <i>and</i> pepper	1 T. salad oil
1 can (8 oz.) tomato sauce	1/4 c. coarsely chopped onion
1/2 c. hickory flavor ketchup <i>or</i> barbecue sauce	

Sprinkle lamb with salt and pepper. Skewer with rotisserie spit. Place spit about 8 inches above gray hot coals. Roast 1/2 hour. Combine remaining ingredients; brush lamb frequently with sauce while continuing to roast for a total of 30 minutes per pound or until meat thermometer registers 175° for medium doneness; 165° for all slightly pink.

FOILED CHUCK ROAST*Genie Rodriguez*

3 1/3 to 4 lbs. chuck roast

1 medium onion (cut in thick slices)

Unseasoned meat tenderizer

1/2 c. water

1 envelope (1 1/2 oz.) Sloppy Joe seasoning mix

Juice of 1 lemon

Tenderize chuck roast according to instructions on tenderizer bottle using 1/2 teaspoonful tenderizer per pound of meat. Place roast on double thickness of 2 large sheets of heavy duty aluminum foil. Sprinkle with contents of seasoning mix envelope and top with onion slices. Combine water and lemon juice; pour over meat. Wrap roast securely in foil so juices will not escape during cooking. Place directly on ample bed of hot coals, building coals up around sides of package and cook without turning 1 to 1 1/2 hours depending on heat of fire. The roast also may be cooked in a 425° oven for about 2 hours or until tender. 6 to 7 servings.

SAUCY SPARERIBS*Genie Rodriguez*

4 lbs. lean pork spareribs

1/8 tsp. pepper

1 c. water

1 c. barbecue sauce with minced onions

1 tsp. salt

1 T. soy sauce

Cut spareribs into serving pieces. Combine spareribs, water, salt and pepper in 4 quart pressure cooker. Close cover securely. Cook under pressure; 10 pounds, 10 minutes. Reduce pressure immediately. Remove cover; pour off excess fat; measure 1/4 cup. liquid to make sauce. Combine measured liquid, barbecue sauce and soy sauce. Add to meat in pressure cooker; close cover securely; cook under pressure 10 pounds, 5 minutes. Reduce pressure immediately. Serve spareribs with sauce. Makes 4 servings.

NEW MEXICO HAMBURG-CHILI BAKE*Genie Rodriguez*

1 lb. lean ground beef

1 small can (5 1/3 oz.) evaporated milk

1 medium onion (chopped)

1 can (4 oz.) chopped green chilies

2 cans (10 3/4 oz. each) cream of chicken soup

12 corn tortillas (6 inch size; cut in fourths)

1 tall can (13 oz.) evaporated milk

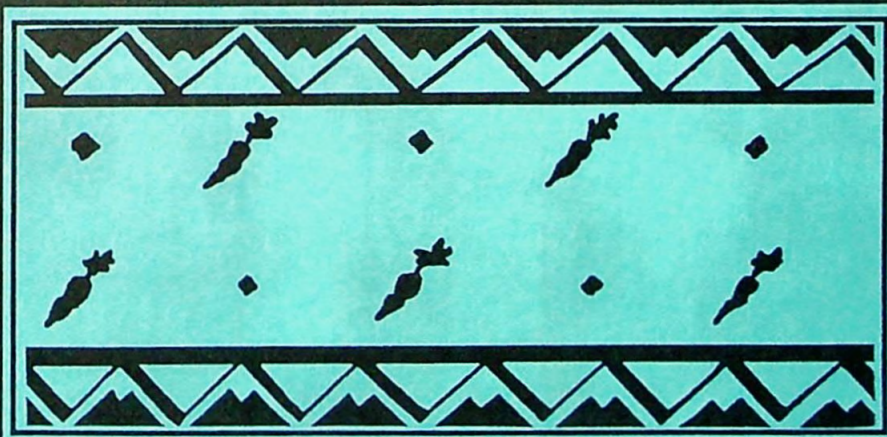
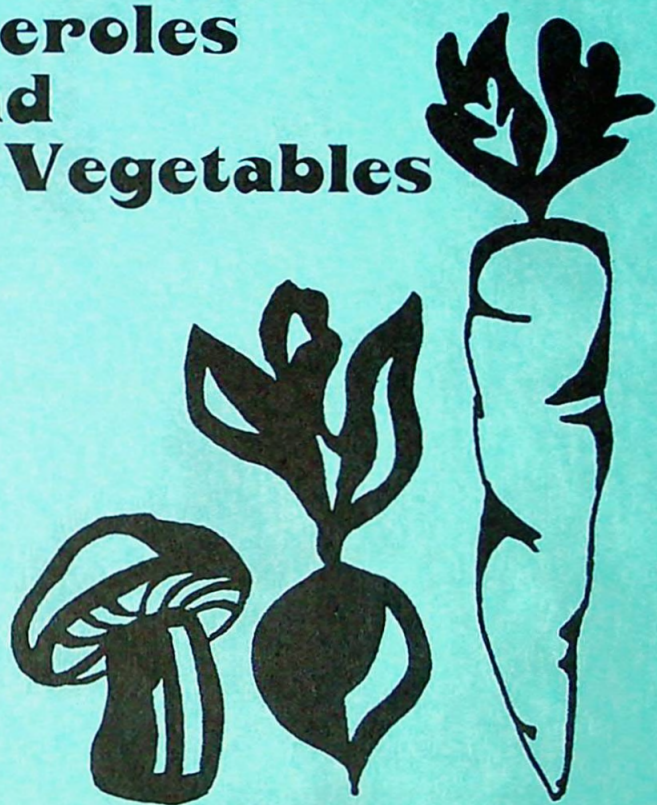
1/2 lb. longhorn cheese (shredded)

Crumble beef into heated skillet. Add onion. Cook over moderate heat until meat loses red color. Combine soup, evaporated milk and chilies. Mix until smooth. Combine beef and soup mixtures. Cover bottom of greased pan, 9x13 inch, with 1/2 of the tortilla quarters. Spoon 1/2 of the hamburger mixture over tortillas. Arrange remaining tortillas on top. Spoon on remaining hamburger mixture. Sprinkle top with cheese. Bake, uncovered, in a 350° oven about 30 minutes or until bubbly. 8 servings.

ADDITIONAL RECIPES

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Casseroles and Vegetables





CASSEROLES AND VEGETABLES

BUTTERED STEAMED CABBAGE

Mary H. Graham

1 small head cabbage
2 T. vegetable oil
2 T. butter

1 tsp. salt
1 tsp. black pepper
Pinch ground cumin (optional)

Wash cabbage, quarter and cut out core. Slice cabbage in about 1/8 inch strips. This will make about 8 cups. Heat the salad oil in a large skillet or Chinese wok, then add butter. Put in cabbage and toss well to coat, season with salt, pepper and cumin. Cover and steam for 10 to 15 minutes or until very tender. Stir occasionally. Serve hot. Makes 8 servings.

ZUCCHINI CASSEROLE WITH SWISS CHEESE

Marie Miller

2 large squash
1/2 c. water
1 small onion
1/4 c. butter
2 T. flour

1 tsp. salt
Dash cayenne
1 1/2 c. milk
2 egg yolks
1 c. Swiss cheese (grated)

Put squash in water and boil until tender, but not done. For the sauce: Sauté onion in butter, add flour, salt, cayenne, milk, egg yolks, and Swiss cheese. Drain zucchini in dish, alternate zucchini and Swiss sauce (thick) in buttered casserole. Add buttered bread crumbs on top. Bake 350° for 20 minutes until bubbly.

SAUTEED SQUASH AND TOMATOES

Mary H. Graham

1 lb. yellow summer squash or zucchini
squash
1/4 c. butter or oleo
1 c. thinly sliced onion

1 (8 oz.) can stewed tomatoes
1 tsp. salt
1/8 tsp. black pepper
3/4 tsp. dried basil leaves

Wash the squash well, scrubbing with vegetable brush. Slice into 1/2 inch slices. Sauté onion in medium size skillet in hot butter, stirring until golden yellow, about 3 minutes. Add the squash and remaining ingredients; toss lightly to combine. Cook, tightly covered over medium heat 10 to 15 minutes or until squash is tender. Serves 6.



WILD RICE CASSEROLE

Helen Hamilton Beddow

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|--|---------------------------------------|
| 1 (6oz.) pkg. long grain wild rice mix | 2 T. soy sauce |
| 1 c. onion (chopped) | 1 (3oz.) can broiled sliced mushrooms |
| 1 c. celery (chopped) | 1 (5 oz.) can water chestnuts |
| 3 T. butter | 1/3 c. slivered almonds (toasted) |

Prepare rice mix according to directions on package. Cook onion and celery in butter until tender. Mix all ingredients. Bake in a 1 1/2 quart casserole at 350° for 20 minutes. Serves 8.

NOTE: This casserole can be prepared ahead and refrigerated. Allow at least an extra 20 minutes to baking time.

CORN PUDDING

Frances Tomlin

- | | |
|--------------------------------|--------------------------|
| 1 (No. 2) can cream style corn | 2 T. pimienta (diced) |
| 3 eggs | 1 c. milk |
| 2 T. flour | 2 T. butter |
| 1 T. sugar | Salt and pepper to taste |
| 1/4 c. green pepper | |

Beat eggs slightly; mix flour, sugar and eggs into corn. Add other ingredients, and pour into greased casserole. Bake 2 hours at 325° in a pan of hot water.

MACARONI AND CHEESE

Frances Whitman

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|--|--|
| 1 c. cooked macaroni | 1 1/2 c. milk |
| 1 c. soft bread crumbs
(about 2 slices) | 2 eggs (well beaten) |
| 1 tsp. chopped onion | 1 tsp. chopped green pepper (optional) |
| 1 c. grated cheese | 1 T. butter |
| | Salt, pepper and paprika |

Combine all ingredients. Season to taste. Pour into well oiled (or spray with Pam) baking dish. Bake in moderate oven (375°) for 45 minutes.

PINTO RICE

Frances Tomlin

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|-----------------------------------|----------------------|
| 2 cans bouillon (chicken or beef) | 1 c. rice |
| 4 green onions (chopped) | 1 stick butter |
| 1/2 green pepper | 1 small can pimienta |

Cook rice as directed substituting bouillon depending on what it is to be served with. Stir stick of butter into bouillon while cooking rice. When nearly done, stir in chopped green onions, chopped green pepper and chopped pimienta.

Frustration is not having anyone to blame but yourself.

SPAGHETTI LOAF*Cora Garcia*

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|-------------------------------|-----------------------|
| 2 c. broken spaghetti | 2 eggs (beaten) |
| 1 clove garlic | 3/4 tsp. salt |
| 1/2 lb. sharp American cheese | 1/4 T. grated parsley |
| 1 2/3 c. milk | 1 T. grated onion |

Boil spaghetti with garlic in salted water until tender. Remove garlic, drain spaghetti and rinse. Melt cheese in milk over boiling water; add to eggs. Add salt, parsley, onion and bake in moderate oven (350°) 1 hour. Serves 6.

SPANISH RICE*Helen Ramos*

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|---------------------------|----------------------------|
| 2 slices bacon (cut up) | 1 can tomato sauce |
| 2 T. chopped onion | 3/4 tsp. salt |
| 2 T. chopped green pepper | Dash pepper |
| 1 1/2 c. cooked rice | 2 heaping T. grated cheese |

Preheat oven to 400°. In your cast-iron skillet, fry bacon until crisp, remove the bacon to a casserole. Whisk bacon around to grease the casserole. Put onion and green pepper into the skillet and fry until onion is yellow. Combine all ingredients, except the cheese in the casserole. Sprinkle cheese on top, bake for 20 minutes. Makes 4 servings.

LIMA BEAN CASSEROLE*Henri Calvillo*

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|-----------------------|-----------------------------------|
| 1 c. dried lima beans | 2 T. chopped green peppers |
| 1 tsp. salt | 2 T. chopped canned green chilies |
| 1/2 c. chopped onion | 2 c. stewed tomatoes |
| 1/2 c. diced celery | 1/2 tsp. chili powder |

Cover beans with water; soak overnight. Drain, cover with fresh water and simmer until tender. Heat oven to 350°. Add remaining ingredients, pour into a casserole and bake for 40 minutes.

STRING BEANS WITH CREAM OF MUSHROOM SOUP*Kathye Oberle*

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|---|-------------------------------|
| 1 can string beans (green) | 1/2 c. crushed cracker crumbs |
| 1 can cream of mushroom soup | 1/4 c. milk |
| 1/4 c. grated cheese or more if desired | |

Take soft butter and rub well casserole, to this pat crushed cracker crumbs. Then place in layers beans, cracker crumbs and cheese, over this pour 1 can cream mushroom soup and 1/4 cup milk that has been brought just to a boil. Top with onion rings or crushed potato chips and butter. You may also use asparagus. Bake for 45 minutes at 350°.

Fools live to regret their words, wise men to regret their silence.

GREEN BEAN CASSEROLE

Frances Tomlin

2 T. butter	2 cans green beans (drained)
2 T. flour	1 c. water chestnuts (drained and sliced)
2 c. light cream	1 can bean sprouts
1 tsp. soy sauce	1 small can mushrooms (drained)
Salt and pepper to taste	1 can French fried onions

Melt butter in saucepan over low heat. Stir in flour. Remove from heat and gradually stir in cream. Stir into sauce, salt and pepper. Add green beans, chestnuts, and bean sprouts. Turn into shallow baking dish. Sprinkle with French fried onions. Place in hot oven, 425° for 10 to 15 minutes or until onions are slightly brown.

SWEET AND SOUR GREEN BEANS

Frances Ruelas

1 can green beans	2 T. sugar
2 T. bean liquid	2 T. vinegar
2 T. butter	2 T. chopped onion

Melt butter in saucepan, add chopped onion. Cook together until lightly browned and partially cooked. Add sugar, vinegar and bean liquid. Add drained beans. Simmer 15 to 20 minutes over low flame. Serves 4 to 5.

GREEN BEAN BAKE

Mary H. Graham

1 can cheddar cheese soup	3 c. French style green beans (drained)
1/3 c. milk	1 can (3 1/2 oz.) French fried onions

In 1 1/2 quart casserole, stir cheddar cheese soup until smooth; gradually add milk: Cook beans; mix beans and 1/2 can onions into soup mixture. Bake at 350° for 20 minutes or until bubbling. Sprinkle remaining onions over top of casserole. Bake 5 minutes longer. 6 servings.

GREEN BEAN CASSEROLE

Mary H. Graham

2 cans cut green beans (drained)	2 tsp. grated onion
2 cans mushroom soup	1/2 tsp. Lawry's seasoned salt
1/2 c. milk	1 c. grated cheddar cheese
1/2 tsp. Worcestershire sauce	1 can French fried onion rings

Drain green beans; spread in shallow, buttered baking dish. Combine all of the other ingredients in a saucepan, and stir over low heat until cheese is melted. Pour over green beans and bake in 350° oven for 45 minutes. Arrange onion rings on top of casserole and bake another 15 minutes or until rings are slightly brown.

The great and the little have need of one another.

BAKED POTATOES AND THEIR TOPPINGS*Frances Tomlin*

Scrub medium sized potatoes and brush with oil. Wrap each potato in foil, sealing well. Cook on grill or in oven until tender. (Test with fork.) Unwrap and slash with knife and serve with choice of topping.

GREEN GODDESS TOPPING:

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|---------------------------------|-------------------------|
| 1 c. low calorie cottage cheese | 1 small onion (chopped) |
| 2 T. chopped parsley | 1/4 tsp. salt |
| 1 small clove garlic | |

Place ingredients in blender and blend until smooth. Chill. Makes 1 cup. 15 calories per tsp.

BLUE CHEESE TOPPING:

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|------------------------|------------------------------|
| 1 c. dairy sour cream | 2 oz. blue cheese (crumbled) |
| 1/4 tsp. celery seed | 1/4 tsp. salt |
| 1/4 tsp. garlic powder | 2 T. chopped chives |

Combine ingredients. Chill to blend flavors. Makes 1 1/4 cups.

HERBED BUTTER:

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|--------------------------|---|
| 1/2 c. butter (softened) | 1/4 tsp. each basil, oregano, tarragon <i>and</i> thyme |
|--------------------------|---|

Blend butter with herbs. Whip until fluffy. Makes 2/3 cup.

HORSERADISH SAUCE:

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|-------------------------------|-------------------------------|
| 1 c. dairy sour cream | 1/2 tsp. dry mustard |
| 3 T. prepared horseradish | 1/2 tsp. Worcestershire sauce |
| 2 tsp. finely chopped parsley | 1/4 tsp. salt |

Combine all ingredients. Chill. Makes 1 1/4 cups.

POTATO PANCAKES*Mary Davis*

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|------------------------------|---------------|
| 1 c. milk | 1 tsp. soda |
| 1/2 c. instant potato flakes | 1/4 tsp. salt |
| 1 egg | 1/2 c. flour |

Pour milk over potato flakes. Let stand until well soaked. Add remaining ingredients. Mix well and fry.



POTATOES AU GRATIN

Kathleen Goodway

4 medium sized potatoes
1/2 pint white sauce

Salt, pepper *and* nutmeg to taste
1/3 c. grated cheese
Bread crumbs

Boil potatoes in their jackets. When cool, peel off skins and dice. Make white sauce using 1 tablespoonful butter *or* margarine, 1 tablespoonful flour and 1 cup milk. Put mixture into buttered casserole, sprinkle crumbs on top and dot with butter. Bake in 350° oven until nicely browned.

SCALLOPED POTATOES

Mrs. Fred Alonzo

6 medium potatoes (pare and sliced
thin crosswise)
1 medium onion (sliced)
Paprika 2 T. butter

2 c. thin white sauce made with
2 tsp. butter, 2 tsp. flour and 2/3 c. milk
(season to taste)

Place potatoes and onion in alternate layers in greased casserole. Pour white sauce over all. Dot with butter, sprinkle with paprika. Bake in moderate oven, 400° for 1 1/2 hours. Serves 6.

GERMAN CREAM OF POTATO SOUP

Georgie Leiker

1 c. diced potatoes
1 c. boiling water
Celery salt
Paprika

2 c. thin white sauce
1 tsp. minced onion
Salt *and* pepper

Combine potatoes, water and onion. Cook until vegetables are tender. Rub through sieve. Add white sauce. Season to taste with salt and pepper and celery salt. Heat to boiling and garnish with paprika. Serves 4.

GREEN RICE OF THE LEVEE

Mary H. Graham

2 eggs (slightly beaten)
2 c. milk
3/4 c. precooked rice
1/3 c. finely chopped onion

1 (10 oz.) pkg. frozen chopped spinach
1 c. shredded sharp cheddar cheese
1/2 tsp. garlic salt

Cook spinach and drain. Combine eggs and milk. Add spinach and remaining ingredients. Pour into 10x6x1 1/2 inch baking dish. Bake in slow oven at 325° for about 35 minutes or until firm. Makes 4 to 6 servings.

SPINACH CASSEROLE SUPREME*Frances Tomlin*

2 (No. 303) cans Libby's spinach

1 pint dairy sour cream

1 envelope dehydrated onion soup mix

Thoroughly drain the spinach. Combine with 1 pint dairy sour cream and add the onion soup mix. Stir gently until thoroughly mixed. Place in 1 1/2 quart greased casserole, covered with 1/4 cup buttered bread crumbs and bake at 350° for 40 minutes. This renders 4 cups.

BROCCOLI CASSEROLE*Mrs. Veleda Wess
Castleton, Kansas*

1/2 stick margarine

1 can cream of mushroom soup

1 medium chopped onion

1 small jar Cheez Whiz

1 pkg. chopped broccoli (thawed)

1 c. cooked rice (wild rice is best)

Melt margarine in skillet, add chopped onion and sauté until clear. Add thawed chopped broccoli, stir thoroughly. Add mushroom soup, stir and simmer few minutes. Add Cheez Whiz, mix and simmer, add rice, simmer. If too thick add a small amount of water. Put in casserole with bread crumb topping, bake 25 minutes at 350° or freeze and bake later.

BROCCOLI-RICE CASSEROLE*Joan Kelley*

1 pkg. chopped broccoli (frozen)

4 T. butter *or* margarine

1 1/2 c. cooked rice

1 can cream of chicken soup

1/2 c. celery (chopped)

1 can cream of mushroom soup

1/2 onion (chopped)

1 c. grated American cheese

Cook broccoli according to directions on package. Sauté onions and celery in butter. Make a sauce combining soups and cheese. Add sautéed onion and celery to sauce, then add cooked broccoli. Season to taste. Add this mixture to rice and pour into buttered casserole dish. Bake at 350° for 30 minutes.

LASAGNA CASSEROLE*Louise Wendler*

1 lb. ground beef

1 can tomato sauce (8 oz.)

2 T. Lawry's salt

1 pkg. spaghetti sauce mix

2 garlic cloves

1 box lasagna broad noodles

1/2 tsp. pepper

1/2 lb. mozzarella cheese

(12 oz.) can tomatoes

1/2 lb. cottage cheese

Brown meat in deep kettle. Add salt, garlic and pepper. Simmer 10 minutes. Add canned tomatoes and tomato sauce and spaghetti mix. Stir, cover and simmer 30 minutes. Mean

while boil lasagna noodles in salt water until almost tender. Rinse and drain. Pour 1/4 meat sauce into 12x8x2 inch baking dish. Cover meat sauce with 1/3 cooked lasagna noodles. Arrange 1/3 mozzarella cheese and 1/2 cottage cheese.

Repeat 2 layers more, ending with meat sauce. Bake at 350° for 20 minutes.

BAKED MANICOTTI (STUFFED)*Theresa Flores***CREPES:**

10 oz. water

4 eggs (beaten)

10 oz. flour

FILLING:

1 1/2 to 2 lbs. ricotta cheese

1 c. Parmesan cheese

1 egg

8 oz. mozzarella cheese (sliced)

1 T. parsley

CREPES: Beat eggs separately and add water and continue beating then add flour, a little at a time and beat until smooth. Use crepe maker or fry crepes separately in a 6 to 8 inch frying pan. Should make approximately 20.

FILLING: Mix ricotta cheese, egg, parsley and grated Parmesan cheese together. Put 2 tablespoonsful of filling in each crepe and also 1 slice mozzarella cheese, then roll. Place in baking pan with closed side facing up. Top with spaghetti sauce, a little grated cheese and leftover mozzarella cheese. Bake at 350° for 30 minutes.

MACARONI AND CHEESE LOAF*Mary H. Graham*

3/4 c. Pet milk

2 T. minced onion

1/2 c. water

3 T. minced pimiento

1 c. diced American cheese

2 T. minced parsley

1 1/2 T. butter

3/4 T. salt *and* pepper (to taste)

1 c. soft bread crumbs

2 c. cooked, drained macaroni *or* spaghetti

2 eggs (slightly beaten)

Heat to boiling a mixture of Pet milk, American cheese, water and butter. When cheese melts remove from heat. Mix in bread crumbs, onion, pimiento, parsley, salt and pepper. Fold in eggs and cooked and drained macaroni or spaghetti. Put into greased pan. Bake until firm or about 1 hour at 350°.

MARY'S BAKED NOODLE DISH*Mary Frank*

1 (8 oz.) pkg. noodles

1/4 c. chopped onion

2 c. cottage cheese

1 minced garlic clove

2 c. sour cream

Salt *and* pepper

1/4 c. butter

Cook noodles in 2 cups cold water and rinse. Combine all ingredients and stir into noodles. Bake at 350° for 45 minutes.

ZUCCHINI CASSEROLE*Frances Tomlin*

- | | |
|--------------------------------|-----------------------|
| 2 lbs. fresh tomatoes (sliced) | 1 tsp. salt |
| 1 lb. zucchini (sliced) | 1/2 tsp. black pepper |
| 2 c. shredded cheddar cheese | 2 T. margarine |

In a 2 quart casserole start with a layer of tomatoes, layer of zucchini and a layer of cheese. After each layer sprinkle with a little salt and pepper. Finish the casserole with slices of tomato and cheese. Dot with margarine. Cover with lid or foil. Bake at 350° for 45 minutes. Uncover and bake 15 minutes longer.

BAKED BEANS SUPREME*Genie Rodriguez*

- | | |
|-------------------------------------|---------------------------------|
| 1/2 lb. sliced bacon (diced) | 1 can (9 oz.) crushed pineapple |
| 2 medium onions (chopped) | 1/4 c. chili sauce |
| 2 cans (1 lb. 4 oz.) pork and beans | 1/4 tsp. salt |
| 1 1/2 tsp. dry mustard | |

Sauté bacon and onions slowly until onions are soft; drain off fat. Combine bacon and onions with beans, mustard, pineapple, chili sauce and salt; put into a casserole, about 1 1/2 quart size. Cover and bake in a very slow oven, 275°, for 1 1/2 to 2 hours. Makes 6 servings.

SPICY GREEN BEANS*Virginia Seck*

- | | |
|--------------------------------|------------------------------------|
| 2 (1 lb.) cans green beans | 1 tsp. garlic salt |
| 2 T. salad oil | 1/2 c. sliced ripe olives (pitted) |
| 2 T. wine vinegar | 2 T. chopped pimiento |
| 2 tsp. oregano (dry, crumbled) | |

Drain beans. Heat beans with all the above ingredients.

HARVARD BEETS*Carmen Rodriguez*

- | | |
|----------------------------|----------------------------|
| 2 1/2 c. (No. 2 can) beets | 1/4 c. vinegar |
| 1/3 c. sugar | 1/4 c. beet juice or water |
| 2 tsp. cornstarch | 1 T. butter |

Drain beets (sliced or diced) reserving liquid. Combine sugar and cornstarch; stir in vinegar and beet liquid or water, stir over low heat until thickened. Add beets and butter; heat. Makes about 5 servings.

STEWED TOMATOES AND OKRA*Mary H. Graham*

- | | |
|---|--------------------------------|
| 2 T. butter or oleo | 1 (16 oz.) can stewed tomatoes |
| 1 medium onion (diced or thinly sliced) | 3/4 tsp. salt |
| 1 (10 oz.) pkg. frozen okra | 1/4 tsp. black pepper |

In hot butter in large skillet sauté onion until tender, approximately 5 minutes. Add remaining ingredients, cook gently and covered 15 to 20 minutes or until okra is tender. Can be served over rice. 6 to 8 servings.

ZUCCHINI, CORN AND TOMATOES*Mary H. Graham*

2 lbs. zucchini squash

1/4 c. butter *or* oleo1/2 c. thinly sliced *or* diced onion

1 3/4 tsp. salt

Dash of black pepper

1/2 tsp. dried oregano leaves

3 medium tomatoes (peeled and eights)

1 (12 oz.) can whole kernel corn (drained)

Scrub zucchini squash well with stiff vegetable brush. Do not pare. Cut on the diagonal into 1/2 inch slices. In hot butter in large skillet sauté onion until tender, about 5 minutes. Add zucchini, salt, pepper and oregano. Stir and mix well. Bring to a boil. Reduce heat; simmer covered and stir occasionally. Simmer for 15 minutes or until zucchini is tender. Add tomatoes, cook uncovered 5 minutes longer. Add drained corn, cook a few minutes longer or until corn is heated thoroughly. 6 to 8 servings.

CORN CASSEROLE*Marie Kaiser*

1 can whole kernel corn (drained)

1 can cream style corn

2 eggs (well beaten)

1 onion (chopped fine)

Small carton sour cream

2 c. cheddar cheese (grated)

1 pkg. Jiffy corn mix

Salt *and* pepper

1 bell pepper

1 stick oleo

Mix salt and pepper in oleo, fold corn in beaten egg, add Jiffy mix, pour in greased baking dish. Spoon onion and pepper mix over top. Cover with grated cheese. Bake 375°, 40 to 45 minutes.

GREEN RICE*Frances Tomlin*1 c. broccoli (chopped, frozen *or* fresh)

1 can cream of chicken soup

1/3 c. milk

2 c. Minute Rice

1/4 c. chopped onion

1/3 c. chopped celery

1 c. sharp cheddar cheese (reserve 1/4 c. for topping)

Combine all ingredients in mixing bowl. Stir well but lightly. Butter casserole dish. Fill with mixed ingredients. Sprinkle with remaining 1/4 cup cheese. Sprinkle whole dish lightly with paprika. Dot with butter. Bake at 350° for 1 hour.

Very good with roast beef, tomato aspic, sliced cucumbers marinated in dill sauce (buy in grocery store), and thin slices of garlic French bread.

Pickles and Salads





PICKLES AND SALADS

LIME DELIGHT

Dorothy Astle

1 (6 oz.) pkg. lime Jell-O
1 (8 1/4 oz.) pineapple chunks
1 large apple (diced)

8 oz. Philadelphia cream cheese
1 small Cool Whip
1/2 c. chopped nuts
1 T. lemon juice

Dissolve Jell-O in 2 cups boiling water. Add 1 1/4 cups cold water and lemon juice. When mixture starts to thicken pour 1/2 into a 9x9x2 pan. Add pineapple, apple and nuts. Mix Cool Whip, cream cheese and remaining Jell-O; add to Jell-O and fruit in pan.

YUM YUM SALAD

Sister Helen Joseph Knober

1 (3 oz.) pkg. orange Jell-O
1 c. boiling water
2 c. crushed pineapple
1/2 c. grated cheese

3/4 lb. marshmallows
1/2 c. salad dressing
1 c. whipping cream

Dissolve Jell-O, marshmallows, may be dissolved also, cool until syrupy. Add rest of ingredients. Whip the cream and add the salad dressing. Fold into mixture. Fresh grapes are also very tasty with this salad.

7-UP SALAD

Ruth Sturgeon

2 pkg. lemon Jell-O
1 3/4 c. boiling water
2 c. 7-up
1 pkg. Dream Whip
1/2 c. sugar

1 small can crushed or chunk pineapple
4 diced bananas
1 c. small marshmallows
1 T. flour
1 egg (beaten)

Drain pineapple, but save juice for sauce. Mix Jell-O and boiling water, let cool and add 7-up. When cool add drained pineapple and bananas. Set aside in a cool place to jell.

For topping, take pineapple juice and add enough water to make 1 cup; mix with egg, flour, sugar and marshmallows. Cook over low heat until thick. When mixture cools, fold in whipped Dream Whip. Spread on top of salad.

QUICK SALAD

Mrs. Kenneth L. Tatso

1 can Wilderness cherry pie filling
Miniature marshmallows (as many as
you want)

1 (No. 303) can fruit cocktail (drained)

Just mix all together.

OVERNIGHT SALAD

Sister Helen Joseph Knober

- | | |
|-------------------------|-------------------------------|
| 4 eggs | 1 lb. marshmallows |
| Juice of 1 lemon | 1/2 lb. grapes or cherries |
| 1 c. milk | 1/2 lb. pecans |
| 1/2 tsp. mustard | 1 large can crushed pineapple |
| 1/2 pint whipping cream | |

Beat eggs, stir in mustard and lemon juice. Cook until thick, then cool. Add whipping cream, marshmallows, grapes or cherries (you may put both together), pecans and pineapple. Put in refrigerator and let stand overnight.

MARY'S CHEESE SALAD

*Genrose O'Halloran
Castleton, Kansas*

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|----------------------------------|-----------------------------|
| 1 c. boiling water | 1 c. chopped celery |
| 1 pkg. lemon Jell-O | 1/4 c. chopped green pepper |
| 1 c. Miracle Whip salad dressing | 1 T. minced onion |
| 1 pkg. (12 oz.) cottage cheese | |

Combine boiling water and Jell-O. When starting to congeal beat until fluffy. Beat in salad dressing and cottage cheese. Fold in celery, green pepper and onion; pour in mold.

LEMON FRUIT SALAD

Karen LeBlanc

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|-----------------------------|--|
| 2 (3 oz.) pkg. lemon Jell-O | 4 bananas |
| 1 c. miniature marshmallows | 1 large can pineapple tidbits (drained;
save juice) |

Prepare Jell-O as on package and add fruit and marshmallows. Refrigerate until firm. When firm fix topping: 1 cup pineapple juice (add water to make 1 cup if necessary), 2 Tablespoonsful butter, 1 egg (well beaten), 2 tablespoonsful flour and 1/2 cup sugar. Combine flour and sugar and blend with other ingredients. Cook until thick. Let cool and add 1 cup whipped cream or substitute. Spread over gelatin and refrigerate until ready to serve.

LIME PINEAPPLE SALAD

Marie Miller

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|-----------------------------------|---------------------------------|
| 1 pkg. lime Jell-O | 1 c. marshmallows |
| 1 can crushed pineapple (drained) | 1 c. cottage cheese (drained) |
| 2 tsp. lemon juice | 1/2 c. pecans |
| 1/4 c. sugar | 1/2 pint cream (before whipped) |
| Pinch of salt | |

Dissolve Jell-O in 1 cup boiling water. When cool add sugar. When it begins to set, add pineapple, pecans, lemon juice, cheese and marshmallows. Whip cream and add last. Put in molds until firm.

KANSAS SUNSET SALAD*Mrs. Bryce Hedrick
Castleton, Kansas*

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|--------------------------------------|--|
| 1 small pkg. lemon Jell-O | 1 can mandarin oranges |
| 1/2 c. boiling water | 1/2 c. whipping cream |
| 1 (15 1/2 oz.) can crushed pineapple | 1/2 c. mayonnaise |
| 1 (8 oz.) pkg. cream cheese | 1 c. grated cheese |
| 1 c. blue cheese salad dressing | 1 small pkg. strawberry Jell-O |
| 1 small pkg. orange Jell-O | 1/2 c. boiling water |
| 1/2 c. boiling water | 1 (10 oz.) pkg. frozen strawberries (thawed) |

Dissolve lemon Jell-O in boiling water, cool, but do not set. Pour into food blender. Add pineapple, 1/2 of cream cheese and 1/2 cup salad dressing. Blend and pour into large mold or long dish to set. Dissolve orange Jell-O. Cool, pour into blender. Add oranges with liquid, whipped cream, mayonnaise and grated cheese. Blend and pour over first layer. Chill until set. Dissolve strawberry Jell-O in boiling water. Cool, pour into blender. Add strawberries and liquid, remaining cream cheese and salad dressing. Blend. Pour onto second layer and chill until set. Unmold onto bed of lettuce, garnish with pineapple tidbits, whole strawberries and orange segments. Serves 12.

JELL-O SALAD*Mary Frank*

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|-------------------------------------|----------------------|
| 1 (24 oz.) cottage cheese | 1 (3 oz.) dry Jell-O |
| 1 (6 1/2 oz.) can crushed pineapple | 2 c. whipped cream |

Mix cottage cheese, drained pineapple and Jell-O together. Let set in refrigerator for 1 hour. Mix whipped cream. Serves 8.

HEAVENLY HASH*Sister Helen Joseph Knober*

- | | |
|----------------------------------|-----------------------|
| 1/2 lb. marshmallows (cut up) | 4 egg yolks |
| 1 c. white grapes (drained) | 1/2 c. sugar |
| 1 c. crushed pineapple (drained) | 1 c. pineapple juice |
| 1 c. nutmeats | Juice of 1/2 lemon |
| | 1 pint whipping cream |

Cook until thick, egg yolks, sugar, pineapple and lemon juice. Cool. Whip 1 pint of cream stiff. Mix all ingredients together and let stand 24 hours.

GREEN SALAD*Janet Ropp*

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|-----------------------------|---------------------|
| 1 large can pears | 2 T. salad dressing |
| 1 (6 oz.) pkg. lime Jell-O | 1 c. whipped cream |
| 1 *8 oz.) pkg. cream cheese | |

Drain pears, heat 1 cup syrup of pears and pour over Jell-O. Add water to remaining juice to equal 2 cups and pour over Jell-O mixture until dissolved. When slightly set add cream cheese, softened with salad dressing. Add mashed pears with forks and whipped cream, add to Jell-O mixture separately. Pour into bowl. Refrigerate.

FRUIT SALAD MIX AND EAT

Lupe Lutz

Small can pineapple tidbits (drained)
Small jar maraschino cherries
(cut in fourths)
1/2 c. walnuts *or* pecans

1 to 2 c. colored miniature marshmallows
2 large oranges
2 large apples (unpeeled)
2 large pears (unpeeled)
2 large bananas

Cut fresh fruit into bite size pieces. Mix all ingredients and chill. Add *no liquid*. Best to store in Tupperware.

FRUIT SALAD

Mrs. Harvey A. Grubb

2 pkgs. Jell-O (any flavor)
2 lb. carton cottage cheese
2 cans mandarin oranges

1 medium size can crushed pineapple
1 large carton Cool Whip

Mix Jell-O and cottage cheese together. Drain fruit and add to above. Stir, mixing well and add Cool Whip and beat well. Turn in Pyrex dish. Cover and refrigerate.

DIET FRUIT SALAD

Mrs. Harvey A. Grubb

4 *or* 5 bananas (cut up)
1 large can pineapple (tidbits *or* chunky
(packed in its own juice)

2 c. mandarin oranges

Sprinkle bananas with lemon juice, let stand. Then add oranges and pineapple (juices included), mix. Place in covered container and keep refrigerated. Will stay fresh for a week.

DELUXE ORANGE SALAD

Judy Dodge

12 oz. orange Jell-O
4 c. orange sherbet
3 c. cottage cheese

4 c. hot water
3 c. crushed pineapple

Dissolve Jell-O in hot water. Blend in sherbet, cottage cheese and drained pineapple.

CHERRY SALAD

Estelle Hoskinson

1/2 lb. vanilla wafers
(30 for top, 30 for bottom)
1 1/2 c. powdered sugar
1 c. whipped cream *or* Dream Whip

2 eggs
1 small jar maraschino cherries
1/2 c. nuts
1/2 c. butter *or* oleo

Roll 30 wafers fine and line a long dish. Beat 2 eggs well. Soften butter, add eggs and powdered sugar. Put on top of vanilla, wafer crumbs. Whip cream stiff, add cherries and nuts, use cherry juice for flavor and color. Put this on top of egg mixture. Roll last 30 wafers to put on top. Refrigerate for 24 hours.

CHEESE SALAD*Carol Moeder*

1 pkg. lemon Jell-O

1 small can crushed pineapple

1/2 c. whipped cream

1 c. diced American cheese

Dissolve Jell-O using pineapple juice for part of the liquid. Let Jell-O set, then whip and add the other ingredients, mixing well. Then chill.

BLUEBERRY JELL-O SALAD*Karen LeBlanc*

2 small pkg. raspberry Jell-O

1 pkg. Dream Whip

1 can blueberries

1 (3 oz.) pkg. cream cheese

1 can crushed pineapple

Prepare Jell-O using blueberry juice and pineapple juice to help make cold water. Set 3/4 cup Jell-O aside. Add blueberries and pineapple to Jell-O. Chill until firm. Whip Dream Whip, cream cheese and 3/4 cup Jell-O. Spread on top.

CHEESE SALAD*Marie Miller*

1 pkg. lemon Jell-O

1 c. cold water

1 c. crushed pineapple

1/2 lb. grated cheese

Juice of 1/2 lemon

1 c. cream (whipped)

1/2 c. sugar

1/2 c. chopped nuts

Heat pineapple and sugar to boiling. Add Jell-O, remove from fire and stir well. Add cold water and lemon juice and chill until partially set. Add cheese, nuts and whipped cream. Place in refrigerator until set and serve on lettuce. 8 to 10 servings.

BANANA SALAD*Erma Rucker*

2 pkg. strawberry or cherry Jell-O

1 egg (beaten)

4 c. boiling water

2 T. cornstarch

3 c. marshmallows

1/2 c. sugar

1 large can pineapple (crushed or chunk)

Pineapple juice from can

4 sliced bananas

2 c. Dream Whip (whipped)

Dissolve Jell-O in boiling water, then dissolve marshmallows in liquid. Cool and add pineapple which has been drained and the bananas. Allow to get firm in a 13x9 inch pan.

Cook until thick; egg, cornstarch, sugar and pineapple juice. Cool. Fold in Dream Whip. Spread on firm salad.



CRANBERRY YUM YUM SALAD*Ann Ramos*

1/2 lb. fresh cranberries

3/4 c. sugar

1/2 lb. miniature marshmallows

1/3 c. nuts

1/2 pint whipped cream

1/4 c. sugar

1/2 can (No. 2) crushed pineapple (drained)

Grind cranberries, combine with marshmallows and 3/4 cup sugar; chill overnight. Whip cream; add remaining sugar. Blend pineapple, nuts and whipped cream with cranberry mixture. Chill until ready to serve.

APRICOT PINEAPPLE DESSERT SALAD*Ruth Sturgeon*

2 pkg. orange gelatin

1/2 c. sugar

2 c. boiling water

2 T. flour

1 c. pineapple syrup

1 beaten egg

1 c. apricot syrup

1 T. lemon juice

No. 2 1/2 can apricot halves

1/2 c. heavy cream

1 large can (or 2 No. 2 cans) crushed pineapple

Combine gelatin with boiling water and 1/2 cup each pineapple and apricot syrup. Chill slightly and add chopped apricots and pineapple both well drained. Pour in large oblong pan, chill until set. Blend sugar with flour, add remaining 1/2 cup pineapple and apricot syrup, egg and lemon juice; cook in double boiler until thickened. Chill. Fold in whipped cream. Spread on salad and sprinkle until thickened. Chill. Fold in whipped cream. Spread on salad and sprinkle with grated cheese.

CUCUMBER RINGS*Helen Morgan*

2 gallon large cucumber rings (about 15)

1 c. vinegar

2 c. lime

1 oz. red food coloring

8 1/2 quarts water

1 tsp. alum

Water to cover rings

Put rings in lime water. Let stand 24 hours. Drain rings and wash in cool water. Pour cold water over rings and soak for 3 hours. Drain, add vinegar, food coloring, alum and water to cover rings. Heat and simmer 2 hours. Drain; mix 2 cups vinegar, 2 cups water, 10 cups sugar, 8 sticks cinnamon, and 1 package red hots. Bring to boil and pour over rings. Keep lid on tight and let stand overnight. Drain and reheat syrup for 3 mornings. The last morning heat rings and syrup to boiling. Pack in jars and seal.

Youth looks ahead, old age looks back, and middle age looks worried.

CRISP PICKLE SLICES*Mrs. William Herrman*

4 quart sliced unpared medium cucumbers	5 c. sugar
6 medium white onions (sliced; 6 c.)	3 c. cider vinegar
2 green pepper (sliced; 1 2/3 c.)	1 1/2 tsp. turmeric
3 cloves garlic	1 1/2 tsp. celery seed
1/3 c. pickling salt	2 T. mustard seed

Combine cucumbers, onions, green peppers and whole cloves of garlic, add salt. Cover with cracked ice and mix thoroughly. Let stand for 3 hours. Drain well. Remove garlic. Combine remaining ingredients; pour over cucumber mixture, bring to boil. Fill hot jars to 1/2 inch from top. Adjust lids, process in boiling water bath for 5 minutes, starting time when water starts to boil. Makes 8 pints.

KOSHER DILL PICKLES*Mrs. William Herrman*

25 to 30 cucumbers	1 clove garlic
1 c. granulated pickling salt	2 heads of dill
3 quarts water	1 red hot pepper
1 quart vinegar	

Wash cucumbers and pack in hot jars. To each quart, add the clove, 2 heads of dill and red pepper. Combine salt, water and vinegar and bring to boil. Fill jars to within 1/2 inch of top with boiling mixture. Adjust lids. Process in boiling water bath for 20 minutes; start timing as soon as jars are placed in water. Makes 5 quarts.

QUICK BREAD AND BUTTER PICKLES*Mary Davis*

3 c. sugar	1 tsp. turmeric
3 c. white vinegar	1 gallon unpeeled sliced cucumbers
1/3 c. pickling salt	2 big onions (sliced)
1 tsp. mustard seed	

Mix vinegar, spices and sugar very well. Pour over cucumbers and onions and store in refrigerator. Will keep very well.

DILL PICKLES*Nadine Oberle*

3 or 4 head dill	1 c. cider vinegar
1 tsp. alum	2 c. water
1 tsp. mustard seed	1 T. coarse medium salt (canning)

Scrub medium cucumbers with brush and pack loosely in hot sterilized jars. To each quart jar add dill, alum and mustard seed. Fill jar with hot brine; vinegar, water and salt. Seal.

Itching for what you want doesn't do much good; you've got to scratch for it.

CHUNK SWEET PICKLES*Mrs. Richard Wilson*

28 medium cucumbers	4 T. salt (canning)
2 quarts vinegar	2 T. mixed spice
16 c. sugar	

Leave the cucumbers whole and pour boiling water over them every morning for 4 mornings. On the fifth morning cut in chunks. Boil together 2 quarts vinegar, 16 cups sugar, 4 tablespoonsful salt, 2 tablespoonsful mixed spices in a bag. Pour hot over cucumbers every morning for 3 mornings. On the fourth day put in jars.

PICKLED BEETS*Kathye Oberle*

Beets	1 c. vinegar
2 c. sugar	1 tsp. mixed spices

Cook beets until done. Cool and peel. If too large may be sliced or quartered; place in jars. Add remaining ingredients to beet juices (put spices in cloth and tie) and bring to rolling boil. Pour syrup (makes about 2 pints) over beets and seal at once.

GREEN TOMATO RELISH*Frances Tomlin*

4 green peppers	4 c. vinegar
4 red peppers	5 c. sugar
8 average size onions	4 T. mustard seeds
5 T. salt 4 T. celery seeds	
1 gallon green tomatoes	

Grind peppers, onions and tomatoes and mix with salt. Let it stand about 30 minutes, before draining off most of the juice. Add the remaining ingredients and cook for 15 minutes. Place in sterile jars. These are better if placed in boxes or in some dark place and let the seasoning blend about 2 weeks before using. They keep well over a long period of time.

CUCUMBER SALAD*Judy Dodge*

10 oz. lemon Jell-O	6 T. vinegar
4 1/2 c. boiling water	3/4 c. diced onion
3 c. diced cucumbers	1 c. diced celery
3 c. crushed pineapple	1 1/2 c. salad dressing

Dissolve Jell-O in hot water. Let Jell-O set until syrupy, add salad dressing and whip. Then add remaining ingredients.

SWEET-SOUR COLE SLAW*Clare Hamilton*

1 medium head of cabbage	2/3 c. sugar
1 tsp. salt	1/3 c. vinegar
1 c. whipping cream	

Remove outer leaves from head of cabbage. Shred cabbage, sprinkle with salt. Cover and refrigerate for several hours. Thirty minutes before serving, combine whipping cream, sugar and vinegar, and beat until cream holds a soft peak. Do not overbeat. Gently fold cream dressing into shredded cabbage. Chill.

CALICO COLE SLAW*Frances Tomlin*

4 c. finely shredded crisp cabbage
 1 (12 oz.) can (1 1/2 c.) whole
 kernel corn (drained) *or* use
 1 (10 oz.) pkg. frozen corn

1/2 c. finely chopped onion
 1/4 c. chopped green pepper
 1/4 c. chopped pimiento
 1/2 tsp. salt
 1/2 to 3/4 c. mayonnaise

Combine all ingredients in salad bowl and toss with mayonnaise. Serves 8.

BEAN SALAD*Mrs. Velda Wess
Castleton, Kansas*

1 can green beans
 1 can wax beans
 1 onion (sliced in rings)
 Sliced black olives

1/2 c. vinegar
 1/2 c. sugar
 1/2 c. water
 4 T. oil

Boil vinegar, sugar and water. Remove from fire and add oil. Pour mixture over beans.

ENGLISH PEA SALAD*Viva Urban*

1 can green peas (drained)
 1 c. diced American cheese
 2 hard boiled eggs (diced)
 1 medium onion (diced)

1/2 tsp. salt
 1/4 tsp. pepper
 1/2 c. salad dressing

Combine peas, cheese, onion, eggs, salt and pepper. Mix well. Add salad dressing. Toss lightly to mix.

CARROT SALAD*Sister Helen Joseph Knober*

2 (3 oz.) pkg. lemon Jell-O
 1 tsp. vinegar

1 1/2 c. grated carrot
 1 c. crushed pineapple

Mix Jell-O according to directions. Add vinegar and cool. Add carrot and pineapple and pour into mold.



SPRING SALAD*Rose Mary Davalos*

Dressing to be poured over vegetables:

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|----------------|------------------|
| 1 1/4 c. sugar | 1/2 c. salad oil |
| 3/4 c. vinegar | 2 T. water |
| | Dash paprika |

Mix all ingredients together and boil for 2 or 3 minutes. Remove from burner and allow to cool. While dressing is cooling, cut up and mix the following:

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|---------------------------------------|-------------------------|
| 5 stalks celery (cut fine) | 1 can whole green beans |
| 1 Spanish onion (sliced thin; purple) | 1 can whole wax beans |
| 1 green pepper (cut fine) | 1 small can peas |
| 1 small can pimiento (cut fine) | |

Pour cooled dressing over vegetables and refrigerate.

BREAD AND BUTTER PICKLES*Veva Davenport*

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|--------------------|----------------------|
| 25 large cucumbers | 2 c. sugar |
| 12 onions | 2 T. mustard seed |
| 1/2 c. salt | 2 T. ground ginger |
| 1 pint vinegar | 2 T. ground turmeric |

Let unpeeled cucumbers stand in water overnight. Then slice cucumbers and onions and place in pan with salt (no water). Let stand for 1 hour. Rinse off salt. Drain and add vinegar, sugar and spices. Boil all ingredients together until peels turn yellow, 30 to 40 minutes. Pack solid in sterile jars and seal; allow to stand 10 days before using.

PICKLED EGGS*Genie Rodriquez*

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|-----------------|---------------------------|
| 1 c. beet juice | 1/4 tsp. allspice |
| 1 c. vinegar | 1 or 2 small cooked beets |
| 3/4 tsp. salt | Shelled, hard cooked eggs |
| 1/2 tsp. cloves | |

Mix beet juice, vinegar, salt, and spices and simmer for 10 minutes. Pour into a wide-mouthed jar, put in 1 of the beets, then eggs. Add the second beet. Let stand until the eggs are colored. They can be sliced lengthwise and served on lettuce or eaten as deviled eggs would be.

WATERMELON RIND PRESERVES*Veva Davenport*

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|------------------------|------------------------|
| 4 lbs. watermelon rind | 9 c. sugar |
| 2 quarts water | 2 thinly sliced lemons |
| 1 1/2 T. salt | 6 c. water |
| 1/2 T. alum | |

Prepare watermelon rinds by trimming all green and pink off. Cut into strips about 2 inches long, 1/2 to 3/4 inch wide and 1/8 to 1/4 inch thick. Soak overnight in solution of 2 quarts water and salt. Drain and cover with cold water with 1/2 tablespoonful alum. Bring to a boil 15 minutes. Drain. Make syrup of sugar and water. Add drained rind and lemons. If desired you may add 1 stick cinnamon and small pieces of ginger root.

CONFETTI CHEESE MOLD*Mary H. Graham*

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|-----------------------------------|---------------------------------|
| 1 (3 oz.) pkg. lime gelatin | 1 c. chopped celery |
| 1 c. boiling water | 1 c. cream style cottage cheese |
| 1 c. mayonnaise or salad dressing | 1/2 c. chopped green pepper |
| 1 T. vinegar | |

Dissolve gelatin in boiling water. Chill until partially set. Blend in mayonnaise and vinegar. Fold in remaining ingredients. Chill until set in a 4 cup ring mold. Serves 6.

CUCUMBER -ONION SALAD*Mary H. Graham*

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|-------------------------|------------------------------|
| 1 medium yellow onion | 1 tsp. salt |
| 2 large cucumbers | 1/4 tsp. white pepper |
| 4 T. sour cream | 1 to 2 T. chopped fresh dill |
| 2 T. white wine vinegar | |

Peel and thinly slice cucumbers and onion. Blend together the sour cream, vinegar, salt and pepper. Mix with cucumbers and onion and chill for several hours in the refrigerator. Just before serving, sprinkle with chopped dill. Serves 8 to 12.

DELICIOUS SALAD FOR MEATS*Veva Davenport*

- | | |
|----------------------------|---------------------------------------|
| 2/3 c. sugar | 1 small green pepper (sweet; chopped) |
| 1 c. vinegar | 1 medium onion (chopped) |
| 2 c. finely grated cabbage | Salt |
| 1 tomato (chopped) | Pepper |

Dissolve sugar in vinegar and pour over mixed vegetables. Salt and pepper to your own taste.

GREEN BEAN SALAD*Veva Davenport*

- | | |
|--------------------------------|----------------------|
| 1 lb. green beans | 1/2 c. vinegar |
| 1 small can pitted ripe olives | 3 T. vegetable oil |
| 2 or 3 green onions (sliced) | 1/2 tsp. garlic salt |

Mix together the green beans, olives and green onions. Mix the vinegar, oil and garlic salt together and pour over the above salad. Use 1 pound green beans or equivalent of can whole green beans.

MACARONI AND CHEESE SALAD RING*Genie Rodriquez*

- | | |
|-----------------------------|---------------------------|
| 2 c. cooked elbow macaroni | 1/4 c. diced green pepper |
| 1/4 c. French dressing | 2 T. finely chopped onion |
| 2 c. creamed cottage cheese | 2 T. chopped parsley |
| 1/4 c. diced pimiento | |

Combine macaroni and French dressing; mix well and chill about 1/2 hour. Add remaining ingredients, mix together gently, but thoroughly. Press mixture lightly into a 9 inch ring mold, or loaf pan. Chill for several hours, unmold by loosening sides of salad from mold with a knife. Turn out on a bed of salad greens. Makes 6 to 8 servings.

MARINATED TOMATO SALAD

Veva Davenport

Tomatoes 1/2 c. sugar
Salt and pepper 3/4 c. vinegar

Slice as many tomatoes as required for servings. Salt and pepper to taste. Dissolve sugar in vinegar and pour over sliced tomatoes. Let stand covered in refrigerator until ready to use.

QUICK SALAD

Clara Morgan

1 (16 oz.) small curd cottage cheese 1 pint dessert topping
1 can fruit cocktail 1 (3 oz.) lemon gelatin

Combine cottage cheese, fruit cocktail and dessert topping. Sprinkle gelatin over top. Mix well and refrigerate until set.

CHERRY FLUFF SALAD

Virginia Seck

1 can cherry pie filling 1/4 c. lemon juice
1 can Eagle Brand milk 1 large whipped topping
1 can drained, crushed pineapple

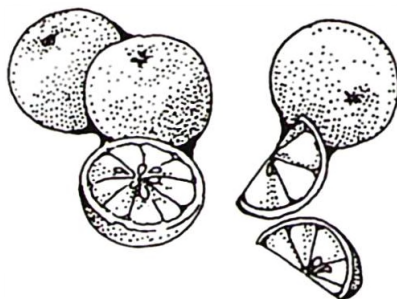
Fold together and chill. Will set in 20 to 30 minutes.

EASY FRUIT SALAD

Clare Hamilton

1 can mandarin oranges 1 can diet fruit cocktail
1 small can chunk pineapple 1 pkg. instant lemon pudding

Drain oranges and add both cans of fruit with their juices and the instant pudding. Mix well, refrigerate several hours.



WATERGATE SALAD

Peggy Ford

1 pkg. instant pistachio pudding

1 1/2 c. miniature marshmallows

10 oz. Cool Whip

1/2 c. chopped walnuts

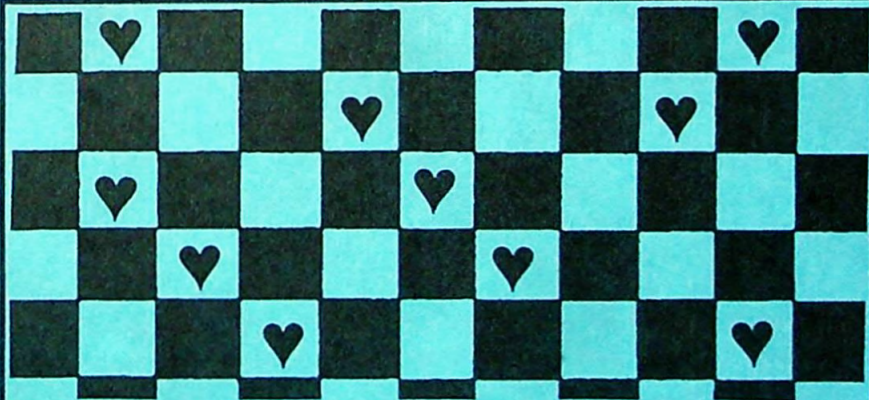
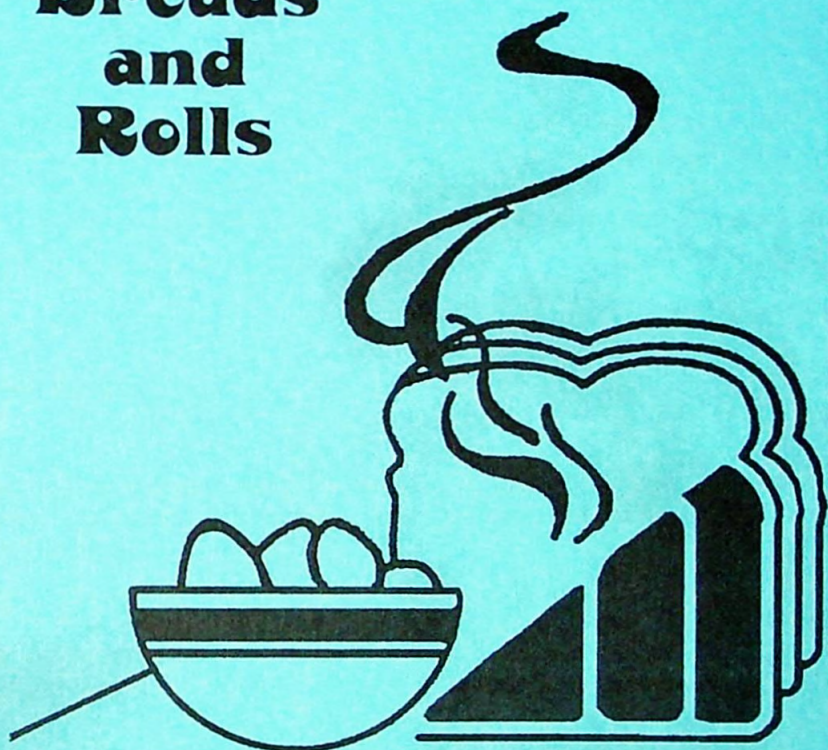
1 lb. 4 oz. drained, crushed pineapple

Follow instructions on pudding box; then add Cool Whip. After these 2 ingredients are well mixed add drained pineapple, marshmallows and nuts (if you like). The salad is ready to serve.

ADDITIONAL RECIPES

§ § § § §

Breads and Rolls





BREADS AND ROLLS

BUTTERMILK BISCUITS

*Mrs. Tom Grilliot
Castleton*

1/4 c. lard
3/4 c. buttermilk

2 c. self-rising flour

In mixing bowl, cut lard into flour until mixture resembles coarse crumbs. Make a well in center, add buttermilk, all at once. Stir quickly with fork until dough follows fork around the bowl. Divide dough in eights. Form each piece into a ball. Place in greased 9 inch pie pan. Press to flatten tops. Bake in 450° oven for 12 to 15 minutes or until golden brown. Makes 8 biscuits.

NUT BREAD

Kathleen Goodway

2 c. flour
1/2 c. chopped walnuts
1/4 c. sugar

2 tsp. baking powder
1 tsp. salt
1 c. milk
1 egg

Sift flour, baking powder and salt; then mix in sugar and walnuts. Beat egg, add milk and add to dry ingredients. Mix lightly, pour into buttered loaf pan and bake for about 45 minutes in a 350° oven.

BANANA NUT BREAD

Martha Davis

2 c. sifted all-purpose flour
1 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1 c. Crystal sugar

1/2 c. shortening
2 eggs
1 c. mashed ripe bananas
1/2 c. chopped nuts

Sift together flour, baking powder, salt and soda. Set aside. Cream together sugar and shortening. Blend in eggs, beating well after each. Stir in bananas. Blend in sifted dry ingredients. Stir in nuts. Turn into a 9x5 inch loaf pan well greased on bottom. Bake at 350° for 60 to 70 minutes. Cool before slicing.

BANANA NUT BREAD

Stella Reyes

1/2 c. butter
1 c. sugar
2 eggs
1/4 c. chopped nuts

3 bananas (mashed)
2 c. sifted flour
1 tsp. soda

Cream butter and sugar, add unbeaten eggs, nuts and bananas. Sift flour with soda and add to mixture. Pour into well greased 4x9x2 1/2 inch loaf pan and bake in 350° oven 45 minutes or until done.

CHOCOLATE BREAD*Teofila Alonzo*

3 1/2 c. flour	1/4 c. butter
4 1/2 tsp. baking powder	1/2 c. sugar
1/2 tsp. salt	1 egg
3 (1 oz.) chocolate squares	2 c. milk

Mix and sift together flour, baking powder and salt. Melt chocolate with butter and sugar. Beat egg and add milk to it. Combine the liquid and dry ingredients; then add chocolate mixture which has been slightly cooled. Beat thoroughly in order that the chocolate will be well blended. Place in greased baking pans and bake at 350° for about 50 minutes or until done. This makes 2 loaves.

DOUBLE CORN BREAD*Frances Tomlin*

1 1/2 c. cornmeal	1 c. milk
1/2 c. flour	2 eggs
4 tsp. baking powder	2 T. sugar
1 tsp. salt	1 c. canned cream style corn

Mix cornmeal, flour, baking powder, salt and sugar. Beat eggs with milk. Stir in the cream style corn. Pour into greased 8x11 inch pan. Bake at 400° for 20 to 30 minutes.

PEANUT BUTTER BREAD*Carol Moeder*

2 c. sifted flour	3/4 c. peanut butter
1/3 c. sugar	1 egg
3 tsp. baking powder	1 c. milk
1 tsp. salt	

Stir together first 4 ingredients and cut in peanut butter with knife. Beat egg with milk. Add to dry mixture and blend well. Pour into greased 9x5x3 inch loaf pan. Bake at 350° for 1 hour.

OLD FASHIONED SPOON BREAD*Frances Tomlin*

2 c. cornmeal	2 egg yolks
2 1/2 c. boiling water	1 1/2 c. sour milk
1 1/2 T. melted butter	1 tsp. soda
1 1/2 tsp. salt	2 egg whites (beaten)

Bring water to a boil. Add corn meal gradually. Let it stand about 5 minutes. Add butter, salt, egg yolks and sour milk mixed with soda. Fold in the stiffly beaten egg whites. Spoon into buttered baking dish, round 2 quart dish. This is delicious served with fried chicken as a bread or as the starch vegetable with your dinner.

Even a mosquito gets a pat on the back when he's working.

PERFECT WHITE BREAD*Mrs. William Herrman*

1 pkg. active dry yeast
 1/4 c. warm water
 2 c. milk (scalded)
 2 T. sugar

1 T. shortening
 2 tsp. salt
 5 3/4 to 6 1/4 c. sifted flour

Soften yeast in warm water. Combine hot milk, sugar, salt and shortening, cool to lukewarm. Stir in 2 cups flour, beat well and add softened yeast, mix, add enough of the remaining flour. Knead until smooth and satiny from 8 to 10 minutes. Shape into ball, put in lightly greased bowl, cover and let rise for about 1 1/4 hours. Punch down and then cut in half. Cover and let rest for 10 minutes. Shape into loaves, place in greased pan, 9x5x3, let rise about double size and bake in hot oven 400° for 35 to 40 minutes. If top browns too fast, cover it lightly with thin foil.

BUTTER HORN HOT ROLLS*Frances Tomlin*

1 c. scalded milk
 1/2 c. melted margarine
 1/2 c. sugar
 1 tsp. salt

2 pkgs. dry yeast
 3 eggs (beaten)
 5 c. sifted flour

Combine milk, margarine and sugar. Add salt. Cool to lukewarm. Add yeast and stir well until dissolved. Stir in beaten eggs until well blended. Add flour, 1 cup at a time to form soft ball of dough. Knead lightly on floured board. Place in a greased bowl. Cover with a piece of waxed paper, then place a tea towel over the top. Place in warm place and let rise 1 1/2 hours. Take out of bowl, place on lightly floured board and knead well. Rub hands with margarine and pinch off pieces of dough (about the size of a half dollar). Grease muffin pans. Place 2 pieces of dough in each muffin tin. Place in warm place cover with wax paper and allow to rise 1 1/2 hours. Bake in 375° oven about 20 minutes or until brown. Melt extra margarine and brush tops of rolls when taken from oven.

DELICIOUS ROLLS*Marie Miller*

1/2 c. lard
 1/2 c. sugar
 1 cake or pkg. yeast
 1 c. warm water

1 c. hot mashed potatoes
 7 c. sifted flour
 2 T. salt
 1 c. cold water

Mix lard, sugar and yeast in warm water and let stand for 2 hours. Then add potatoes, flour, salt and cold water. Knead out and let rise or put in refrigerator. When ready to use place in greased pan and bake at 400° for 10 to 12 minutes.

The great and the little have need of one another.

CINNAMON ROLLS*Dorothy Graham*

1 pkg. dry yeast
 1/4 c. lukewarm water
 1/3 c. sugar
 1 tsp. salt
 1/2 c. shortening
 1 1/4 c. hot water

1 egg (beaten)
 4 c. flour
 1/4 c. soft butter
 1 c. sugar
 1 T. cinnamon

Dissolve yeast in lukewarm water. Place the 1/3 cup sugar, salt, shortening and hot water in mixing bowl, stir and allow shortening to melt. When cooled to lukewarm add egg, yeast and flour; beat well to mix. Cover with damp cloth and let rise in a warm place for 2 hours. Punch down mixture and place in refrigerator until thoroughly chilled.

Roll dough into a long narrow sheet 15x24x1/4 inch. Spread with butter and sprinkle with sugar and cinnamon which have been mixed together. Roll up and slice into 24 (1 inch) slices. Place in well greased 13x9x2 inch pan. Let rise until doubled, about 1 hour. Bake in preheated oven at 350° for 25 minutes. Makes 24 cinnamon rolls.

ICE BOX ROLL MIX*Kathye Oberle*

2 c. warm water
 1 1/2 pkgs. dry yeast
 1 stick oleo
 Flour

1/2 c. sugar
 1 or 2 eggs (depending on size)
 1 tsp. salt

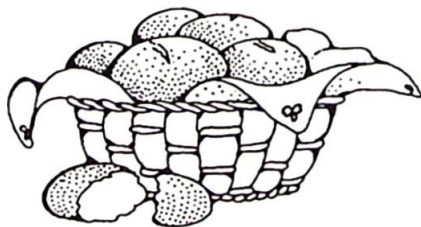
Dissolve yeast in warm water. Melt butter and cool; then add to yeast with sugar, egg and salt. Add flour to mix. Let rise, work down. Work into rolls after rising the second time. (Add enough flour until it is the right consistency.)

60 MINUTES HOT ROLLS*Anna Holman*

1 c. warm water
 1 pkg. dry yeast
 2 T. sugar
 2 1/4 c. flour

1 tsp. salt
 1 egg
 2 T. shortening

Put shortening and water on stove and scald. Remove and let cool to warm. Add yeast and beaten egg. Mix in dry ingredients. Beat. Let rise 1 hour and spoon into muffin tins. Bake at 400° until golden brown. Makes 1 dozen.



SWEET ROLLS*Sharon Reese*

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|--------------------|---------------|-----------------|
| 1 c. oleo | 2 cakes yeast | |
| 3/4 c. sugar | | 1 c. warm water |
| 1 c. boiling water | | 2 tsp. salt |
| 2 unbeaten eggs | | 6 c. flour |

Mix oleo, sugar and boiling water; cool. Dissolve yeast in warm water and mix into first mixture. Add salt and eggs with 2 cups flour and beat well. Add remaining flour. "Do not knead, just stir." Put in refrigerator at least 1 hour or for several days. Place aluminum foil in pans. Make dough in strips 4 inch long and 1/2 inch thick. Dip in 1 cup melted oleo and roll in mixture of 1 1/2 cup sugar, 1/2 cup brown sugar, 4 teaspoonsful cinnamon and 1 cup chopped nuts (optional). Let rise 1 hour. Bake at 350° for 25 to 30 minutes.

THREE HOUR ROLLS*Frances Tomlin*

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|--------------------------------------|----------------------------|
| 1 c. lukewarm milk | 1 c. lukewarm water |
| 5 T. sugar | 1 cake or 1 pkg. dry yeast |
| 1 T. salt | 6 c. flour |
| 6 T. shortening, butter or margarine | 1 egg |
| | 2 sticks melted butter |

Dissolve yeast in warm water. Add melted butter, milk, sugar and salt. Stir in flour, small amounts at a time. Form a ball, and lightly grease it all over. Place in bowl and cover. Let rise in a warm place for 1 1/2 hours. Roll out on lightly floured board to 3/8 inch thick. Cut or shape into desired shape rolls. (Cut rounds with biscuit cutter, cut each round in half, place 3 of these halves in buttered muffin tins, round side up.) these will rise and make a pretty roll. Brush with melted butter, and let rise 1 hour. Bake at 425° for 20 minutes or until light brown. Stir 3 tablespoonsful sugar into melted butter that remains. Brush over the rolls and return to oven for just a few minutes to finish browning and forming a sweet crusty effect.

TUPPERWARE ROLLS*Marie Miller*

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|------------------|----------------|
| 2 c. hot water | 1 T. salt |
| 1 pkg. dry yeast | 1 egg (beaten) |
| 6 T. sugar | 5 1/2 c. flour |
| 3 T. shortening | |

Mix in order: hot water, yeast, sugar, shortening, salt, egg and flour; knead. Let rise and punch down and make into rolls. Let rise again. Bake at 325°.



DOUGHNUTS*Marie Miller*

2 cakes of pkg. yeast	1/2 c. sugar
1/4 c. lukewarm water	2 tsp. salt
1 1/2 c. milk (scalded)	5 to 6 c. sifted flour
1/4 c. shortening	2 eggs (beaten)

Soften yeast in water. Add shortening, sugar and salt to scalded milk. Mix and pour into large bowl. When lukewarm add yeast, beaten eggs, 2 1/2 cups flour and beat until smooth. Add remaining flour and stir. Cover dough and let stand 10 minutes. Place on floured board. Knead until smooth using 1/2 cup flour. Place in greased bowl. Brush with melted fat. Cover and let rise for 1 hour. Punch down. Roll out 1/4 inch thick, cut, let rise uncovered for 20 to 30 minutes. Fry in deep fat about 2 minutes. While still hot glaze using powdered sugar and water.

GLAZE: Combine 1 1/2 cup sifted powdered sugar and 2 tablespoonsful hot milk with a few drops of vanilla or almond extract in top of double boiler over boiling water. It is necessary both glaze and the doughnuts be hot when the glaze is brushed on.

GOLDEN HONEY WHIRL-UPS*Virginia Almanza*

Hot roll mix	1 egg (unbeaten)
3/4 c. warm (not hot) water	2 T. honey

Combine 2 tablespoonsful butter with honey and set aside. Sprinkle yeast from hot roll mix over warm water in large bowl. Stir to dissolve. Add egg, honey and roll mix. Blend thoroughly. Let rise in warm place (85° to 90°) until doubled in size, 30 to 60 minutes. Knead risen dough on floured surface 5 to 6 strokes. Divide in half. Roll out 1 portion to 12x9 inch rectangle. Spread with half of honey-butter mixture. Roll up as for jelly roll, starting with 12 inch side. Cut into 10 even slices. Place in well greased muffin cup, cut side down. Repeat with remaining dough. Cover and let rise in warm place until light and doubled in size, 30 to 60 minutes. Bake in hot oven (400°) 12 to 15 minutes until golden brown. Glaze warm rolls just before serving with rest of honey-butter mixture. For special touch, decorate glazed rolls with honey icing as follows: Combine 1 cup sifted confectioners' sugar, 1 tablespoonful honey and 4 to 5 teaspoonsful milk.

MOTHER'S FAMOUS DOUGHNUTS*Beverly Dorgan*

2 c. milk (scalded)	1/2 c. shortening
2 eggs	1 tsp. vanilla
3/4 c. sugar	1/2 tsp. salt
1 pkg. yeast	4 to 5 c. flour

Mix eggs, sugar, shortening, vanilla and salt. Add yeast which has been dissolved in 1 cup warm water. Add 2 cups scalded milk, which has been cooled to lukewarm. Add enough flour to make dough as stiff as biscuit dough. And let rise to double, work down, let rise again; roll to 1/3 or 1/2 inch on floured board. Cut and place on slightly floured table, let rise until double. Fry in deep fat. For the glaze mix together 2 cups powdered sugar, 1/2 cup hot water and 1 teaspoonful vanilla. Keep glaze hot by placing it in a double boiler or over hot water. Dip doughnuts and stand on edge to drain. Place in cool spot. Makes 4 dozen.

MUFFINS*Faye Garcia*

1 1/2 c. flour	1 c. Malt-O-Meal
4 tsp. baking powder	2 eggs
1/2 tsp. salt	1/4 c. shortening
2/3 c. sugar	1 c. milk

Mix all ingredients until moist. Pour into muffin tins and bake at 400° oven for 20 minutes.

6 WEEK MUFFIN MIX*Nadine Oberle*

1 (15 oz.) raisin or 40% bran flakes	1 quart buttermilk
1 c. melted shortening	5 c. flour
3 c. sugar	5 tsp. soda
4 eggs	2 tsp. salt

Mix bran flakes with buttermilk and add remaining ingredients. May be baked in muffin tins or square pan for 15 to 20 minutes at 400°. Muffin dough may be kept in refrigerator for 6 weeks and used from as needed.

SOUR CREAM TWISTS*Sally Viegra*

1 pkg. active dry yeast	2 eggs (slightly beaten)
1/4 c. very warm water	1 tsp. salt
4 c. sifted flour	1 tsp. vanilla
1 c. (2 sticks) margarine, melted	1 c. sugar
1 c. sour cream	1 tsp. cinnamon

Sprinkle yeast into very warm water; stir until dissolved. Combine flour, margarine, sour cream, eggs, salt and vanilla in a large bowl. Stir in dissolved yeast; beat until smooth. Cover with a damp cloth. Refrigerate at least 2 hours or up to 2 days. Combine sugar and cinnamon; sprinkle on board. Roll dough into rectangle about 15x8 inches; turn so both sides are coated to prevent sticking. Fold over 3 times as you would a letter. Roll into rectangle 1/4 inch thick, using up all sugar. Cut into strips 1x4 inches. Twist and place on greased baking sheet. Bake in moderate oven, 375° for 15 minutes. Makes 4 to 5 dozen.

To a man with an empty stomach, food is God.

SWEDISH ALMOND RUSKS*Frances Ruelas*

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|-----------------------|----------------------|
| 1 c. shortening | 1 tsp. salt |
| 1 3/4 c. sugar | 1 tsp. soda |
| 2 eggs | 1 c. sour cream |
| 2 tsp. almond extract | 1 c. chopped almonds |
| 5 c. sifted flour | |

Thoroughly cream shortening and sugar. Add eggs, beating well. Blend in almond extract. Add sifted dry ingredients alternately with sour cream. Add almonds with last addition of flour. Refrigerate for 1 hour. Divide dough into 6 equal parts. On a well floured board, shape each into a 15 inch roll. Place 3 rolls on each of 2 ungreased 15 1/2x12 inch cookie sheets. Allow space between as dough spreads in baking. Bake in a preheated oven at 350° for 25 minutes or until lightly browned. Remove rolls from pan and cool. Cut rolls diagonally into 3/4 inch slices. Arrange slices on broiler pan and toast until lightly browned. Turn and toast on second side. Store in tightly covered container. Makes approximately 6 1/2 dozen rusks.

FRUIT-FILLED PANCAKES*Faye Garcia*

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|-----------------------|--|
| 1 1/4 c. sifted flour | 1 c. milk <i>or</i> sour milk |
| 1 T. baking powder | 3 T. butter <i>or</i> lard (for richer pancakes
use butter) |
| 1/2 tsp. salt | Pineapple <i>or</i> blueberries |
| 3 T. sugar | 1 egg (slightly beaten) |

Mix all ingredients and cook pancakes on hot griddle. Put some fruit on pancakes before turning over. Serves 4.

PANCAKES*Faye Garcia*

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|--------------------|-------------------------|
| 2 c. sifted flour | 1 egg (slightly beaten) |
| 1 tsp. salt | 1 c. milk |
| 1 T. baking powder | 3 to 4 T. butter |
| 3 T. sugar | |

Mix all ingredients and cook on hot griddle.

PAN DULCE (MEXICAN SWEET BREAD)*Mary H. Graham*

Pan Dulce is a flat yeast bread sprinkled generously with sugar, sometimes with sugar that has been tinted with food coloring and can be purchased in Mexican bakeries.

A reasonable facsimile can be made from a hot roll mix or any yeast dough. Allow dough to rise. Then shape dough into flat cakes about 3 inches in diameter. Let rise again. Make a cross in the top of each cake with the full side of a knife. Brush with an egg, beaten with a small amount of water. Then sprinkle with sugar (white or colored) and bake until done.

PUMPKIN BREAD*Dorothy Graham*

1 c. shortening	1 tsp. soda
3 eggs	1 tsp. cinnamon
1 (No. 303) can pumpkin	1 tsp. nutmeg
2 1/2 c. sugar	1 tsp. allspice
3 1/2 c. flour	1 tsp. cloves
1/2 tsp. baking powder	1/2 c. chopped nuts

Mix shortening, eggs and pumpkin. In separate bowl combine dry ingredients, add to pumpkin mixture and blend well. Add nuts and stir. Pour into 2 greased, floured loaf pans and bake at 325° for 1 hour. Let cool before removing from pans.

BEER BREAD*Thelma Pyatt*

1 can beer (room temperature)	3 c. self-rising flour
5 T. sugar	

Mix together and let rise 20 minutes. Place in a greased loaf pan (large) and bake for 1 hour in a 325° oven.

BRAN MUFFINS*Rosemary Davalos*

5 T. oleo	1 c. buttermilk
3/4 c. sugar	1 1/4 c. flour
1 egg (beaten)	1 1/4 tsp. soda
1/2 c. boiling water	1/2 tsp. salt
1/2 c. Kellogg's Bran Buds	1 c. Kellogg's All-Bran

Beat in mixer, oleo and sugar; add egg. To the Bran Buds add boiling water and let set a minute. To the sugar mixture add buttermilk; then add Bran Bud mixture, beat lightly. Add flour, soda and salt. Add All-Bran, stir (fold in) only enough to mix.

Fill greased muffin tins about 1/2 to 3/4 full. Bake at 325° to 350° for 25 to 30 minutes.

Batter may be stored in a lightly covered dish for up to a month. *DO NOT* stir batter.

CORN FRITTERS*Mary H. Graham*

1 c. flour	1/4 c. milk
1 tsp. salt	1 T. melted Crisco
1 tsp. baking powder	1 1/2 c. cooked whole kernel corn
2 eggs	Crisco for frying

Sift dry ingredients in bowl. Beat eggs with milk, add melted Crisco and corn, mix lightly. Drop from a teaspoon into deep Crisco heated to 365°. Fry until brown and cooked in center, about 4 to 5 minutes. Drain on absorbent paper.

LIGHT CORN BREAD

Dorothy Graham

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|----------------------|----------------------------------|
| 2 c. white corn meal | 1 tsp. baking powder |
| 1/2 c. flour | 1/2 tsp. baking soda |
| 3/4 c. sugar | 2 T. shortening <i>or</i> butter |
| 1 tsp. salt | 2 c. buttermilk |

Sift dry ingredients. Put shortening in loaf pan and set in 350° oven to melt. Now pour buttermilk into corn meal and flour mixture. At last add shortening. Make sure loaf pan is very well greased. Bake 1 hour at 350° and turn out on a bread board.

CANDIED SWEET POTATOES

Lucia Martinez

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|------------------|--|
| 1 c. brown sugar | 2 T. butter |
| 3/4 c. water | Dash cinnamon |
| 1/2 tsp. salt | 6 peeled, cooked <i>or</i> canned sweet potatoes |

Heat together in large skillet, sugar, water, salt, butter and cinnamon. Boil 5 minutes, then add potatoes and cook gently turning occasionally. Cook about 20 minutes until syrup has cooked down enough to glaze potatoes nicely.

MAYONNAISE BISCUITS

Marie Miller

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|------------------------|-------------------|
| 1 c. self-rising flour | 1/4 c. mayonnaise |
| 1/2 c. sweet milk | |

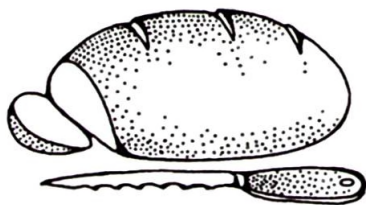
Mix milk and mayonnaise and stir into flour. Drop into greased muffin tins. Bake at 400° for 10 minutes. Makes 8 biscuits.

ZUCCHINI BREAD

Genie Rodriquez

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|--|------------------------|
| 3 eggs | 1 tsp. soda |
| 1 c. oil | 1 tsp. salt |
| 2 c. sugar | 3 tsp. cinnamon |
| 2 c. peeled <i>and</i> grated zucchini | 1/4 tsp. baking powder |
| 3 tsp. vanilla | 1 c. chopped nuts |
| 3 c. flour | |

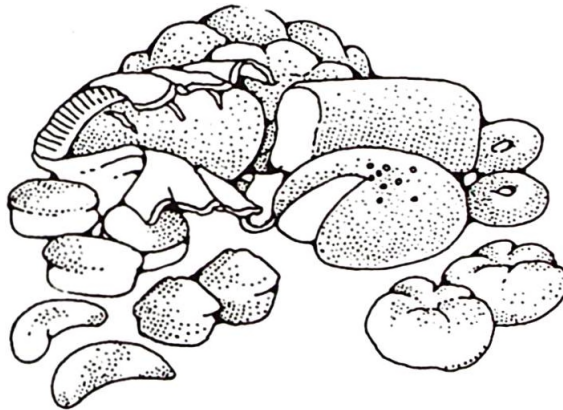
Beat eggs and oil, sugar, zucchini and vanilla. Mix lightly, then beat well. Add flour, salt, soda, cinnamon and baking powder. Mix until blended. Add nuts, blend. Pour into 9x5 inch loaf pan. Makes 2 loaves. Bake at 325° for 1 hour or until test done.



ZUCCHINI BREAD*Dorothy Graham*

- | | |
|-------------------------------|------------------------|
| 3 eggs | 3 c. flour |
| 1 c. cooking oil | 1 tsp. soda |
| 2 c. sugar | 1/4 tsp. baking powder |
| 1 T. cinnamon | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 c. nuts |
| 2 c. grated zucchini (peeled) | |

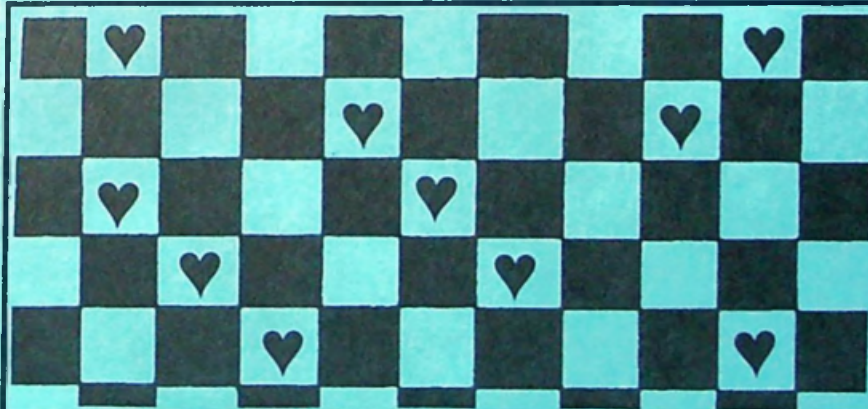
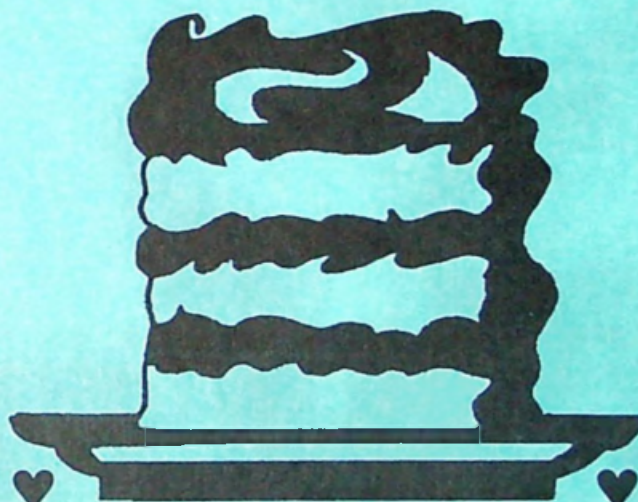
Beat eggs; add oil, sugar, cinnamon, vanilla and zucchini. Sift together flour, soda, baking powder and salt and add to mixture. Add nuts. Put in 2 loaf pans. Bake in 325° oven for 1 hour or until done.



ADDITIONAL RECIPES

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Cakes. Pies and Puddings





CAKES

MOTHER'S CAKE

Light oven, get utensils and ingredients. Remove blocks and toys from table. Grease and flour cake pans. Measure 2 cups flour, remove Johnny's hands from flour, wash flour off him. Remeasure flour. Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl Johnny knocked on floor. Get another bowl. Answer door bell. Return to kitchen. Remove Johnny's hands from bowl. Wash Johnny. Answer phone. Return. Remove 1/4 box salt from greased pan. Look for Johnny. Grease another pan. Answer phone. Return to kitchen and find Johnny. Remove hammer from bowl. Take up greased pan and find layer of nutshells in it. Head for Johnny who flees, knocking bowl off the table. Wash kitchen floor, table, wall and dishes. Call bakery. Lie down.

BANANA NUT CAKE

Lupe Ojeda

1/2 c. brown sugar	1 1/2 c. sifted flour
1/2 c. white sugar	1 1/2 tsp. soda
1/2 c. butter	1 c. chopped nuts
2 egg yolks	4 T. cream
2 mashed ripe bananas	

Cream butter and sugar, add egg yolks and bananas, beat well. Sift soda and flour and add nuts and cream. Bake at 350° for 30 to 40 minutes.

FROSTING:

1/2 c. white sugar	1/2 c. water
1/2 c. brown sugar	2 egg whites

Boil sugars and water to a thread, pour over well beaten egg whites; beat until cool and spread on cake.

BANANA SPICE CAKE

Mary H. Webb

1/3 c. butter	1/2 tsp. baking soda
2/3 c. sugar	1/8 tsp. salt
1 egg (well beaten)	3/4 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. nutmeg
1 1/2 c. sifted flour	3/4 c. mashed ripe bananas
1 tsp. baking powder	

Cream butter thoroughly, gradually beat in sugar. Add beaten egg and vanilla. Blend mixture. Mix and sift together dry ingredients, stir into butter mixture alternately with mashed bananas; mix well. Turn into greased 8 inch square pan. Bake 350° for 45 minutes. Frost with your favorite icing or serve with whipped cream.

BEST EVER COFFEE CAKE*Marie Kaiser*

1 pkg. yellow cake mix	4 eggs (added 1 at a time)
1 pkg. instant vanilla pudding	1 tsp. imitation butter flavor
3/4 c. Mazola corn oil	1 tsp. vanilla

3/4 c. water

PART 2:

1/2 c. chopped pecans	1/4 c. sugar
2 tsp. cinnamon	

PART 3:

1 c. powdered sugar	1/2 tsp. butter flavor
1 T. milk <i>or</i> as much as needed	1/2 tsp. vanilla

(should be fairly thin)

Grease a 10 inch bundt pan or angel food pan or 12x8x2 inch pan with Crisco and flour lightly. Combine first 4 ingredients and add eggs, 1 at a time. Mix well then beat with mixer 6 to 8 minutes by the clock (important to beat as directed). Add extracts.

Mix ingredients of second part and layer with first part in the pan, batter first and ending with batter.

Bake at 350° about 45 minutes or until done by tooth pick.

Cool on rack 8 minutes. Remove from pan and glaze with part 3 while warm, add cherry halves on top if desired.

BLUEBERRY CHEESE CAKE*Marie Miller*

16 graham crackers (crushed)	2 eggs (beaten)
1 3/4 c. granulated sugar	2 (8 oz.) pkg. cream cheese
1/2 stick butter <i>or</i> oleo	1 can blueberry pie filling
1 tsp. vanilla	

Combine graham crackers, 3/4 cup sugar and butter. Press into 9x13 inch cake pan. Mix beaten eggs with softened cream cheese, 1 cup sugar and vanilla. Spread over graham cracker mixture. Bake for 15 minutes at 375°. Cool, pour blueberry pie filling over crust. Chill. Serve with whipped cream. Other fruit may be used.

CARROT CAKE (MAKES 16 TO 20 SERVINGS)*Stella Reyes*

2 c. sugar	2 tsp. soda
1 1/2 c. Crisco oil	2 tsp. cinnamon
4 eggs	3 c. coarsely grated raw carrots
2 1/4 c. sifted all-purpose flour	1 1/2 c. chopped nuts
2 tsp. salt	

Combine sugar, oil and eggs. Beat at medium speed for 2 minutes. Sift dry ingredients together, add to Crisco oil mixture and beat at low speed for 1 minute. Add grated carrots and nuts. Spread batter in a greased and floured 13x9x2 inch pan. Bake at 300° for 1 hour or until done, test with toothpick. Frost with cream cheese frosting.

CREAM CHEESE FROSTING*Stella Reyes*

1 pkg. (8 oz.) cream cheese
 1/4 c. margarine

2 tsp. vanilla
 1 pkg. (1 lb.) confectioners' sugar

Cream cheese and margarine together; add vanilla, gradually beat in sugar. Add more sugar to thicken or milk to thin frosting, if needed for good spreading consistency.

CHERRY SURPRISE CAKE*Teresa Murillo*

1 c. margarine
 1 c. sugar
 4 eggs
 1 tsp. vanilla

2 c. flour
 1 tsp. baking powder
 1 can cherry pie filling

Cream margarine and sugar thoroughly. Add eggs, 1 at a time; beat until fluffy. Add vanilla. Sift flour and baking powder; add to batter. Grease 13 1/2x9x2 pan. Spread half of batter in pan.

Combine 1/2 c. sugar and 1 tsp. cinnamon for topping and sprinkle half of it over batter. Spoon cherry pie filling over topping and add remaining batter and sprinkle remaining topping. Bake 50 minutes at 325°.

CHERRY-TOPPED CREAM CHEESE CAKE*Sally Viegra*

1 lemon chiffon cake
 2 pkg. (8 oz. each) cream cheese
 (softened)
 Grated rind of 1 lemon
 1/4 tsp. salt

1 tsp. vanilla extract
 4 c. confectioners' sugar
 1/2 c. chopped nuts
 1 can (1 lb. 6 oz.) cherry pie filling

Using sharp thin bladed knife slice cake in 4 crosswise layers. Combine softened cream cheese, lemon rind, salt and vanilla and beat until smooth. Add sugar about 1 cup at a time, beating thoroughly after each addition. Reserve about 1 cup and chill remainder until firm. Put largest cake layer on serving plate. Spread with frosting and sprinkle with half the nuts. Top with second layer and spread with half the cherry pie filling. Top with third layer, spread with frosting and sprinkle with remaining nuts. Add fourth layer and spread top and sides of cake thinly with 1 c. reserved frosting. Put remaining chilled frosting in pastry bag and flute around outer top edge and center hole. Spoon remaining cherry pie filling on top. Makes 16 servings.



LEMON CHIFFON CAKE*Sally Viegra*

2 c. unsifted all-purpose flour	7 egg yolks
1 1/2 c. sugar	2 T. grated lemon rind
3 tsp. baking powder	2 tsp. vanilla
1 tsp. salt	1 c. egg white (7 or 8)
1/2 c. vegetable oil	1/2 tsp. cream of tartar

In large bowl, stir together first 4 ingredients. Make a well in center and add in order: oil, egg yolks, 3/4 cup cold water, lemon rind and vanilla, stir until smooth. Put egg whites and cream of tartar in large mixing bowl and beat with mixer until very stiff peaks are formed. Gradually pour egg yolk mixture over beaten whites, folding gently just until blended. Pour into ungreased 10x4 inch tube pan. Bake in slow oven (325°) 65 to 70 minutes or until top springs back when touched lightly with finger. Invert pan on funnel and let hang until cake is completely cool. To remove from pan, loosen first by moving spatula up and down against side of pan. Next hit edge of pan against countertop and then shake cake out.

LARGE CHOCOLATE CAKE*Mrs. Tom Grilliot
Castleton*

2 1/2 c. sifted flour	2 c. cream (sweet or slightly sour)
2 c. sugar	4 eggs
2 tsp. soda	1 tsp. vanilla
6 T. cocoa	

Mix dry ingredients well. Add eggs, cream and vanilla. Beat well and bake in greased 14x10 pan in 350° for 35 to 40 minutes. Makes 24 pieces.

NO-COOK MARSHMALLOW FROSTING*Mrs. Tom Grilliot
Castleton*

1 1/4 tsp. vanilla	1/4 tsp. salt
3/4 c. corn syrup	2 egg whites
1/4 c. sugar	

Add salt to egg whites and beat with mixer until frothy white. Gradually add sugar, beating until smooth and glossy. Slowly add syrup and continue beating until frosting stands in peaks. Fold in vanilla. Tint desired shade with food coloring.

CHOCOLATE CAKE*Mrs. Kenneth L. Tatro*

3 c. flour	2/3 c. salad oil
2 c. sugar	2 c. water
1 tsp. salt	2 T. vinegar
2 tsp. soda	2 tsp. vanilla
1/2 c. cocoa	

Mix flour, sugar, salt, soda and cocoa together; add remaining ingredients and mix slowly. Bake 30 to 35 minutes at 350°.

CHOCOLATE CAKE*Leone Wood*

2 c. flour	1 c. water
2 c. sugar	1/2 c. buttermilk
1 stick butter	2 eggs
1/2 c. shortening	1 tsp. soda
3 T. cocoa	1 tsp. cinnamon
1 tsp. vanilla	

Combine flour and sugar in large bowl. In pan, melt butter and shortening. Add cocoa and water. Bring to boil and pour over flour and sugar. Add buttermilk, soda, eggs, cinnamon and vanilla. Bake 20 minutes at 385°.

For frosting: Boil together 1 stick butter, 4 tablespoonsful cocoa and 6 teaspoonsful milk. Add 1 box powdered sugar, 1 teaspoonful vanilla and 1 cup nuts and beat well. Spread on cooled cake.

CHOCOLATE COLA CAKE*Mrs. Harvey A. Grubb*

2 c. flour	1/2 c. buttermilk
2 c. sugar	1 tsp. soda
2 sticks oleo	1 tsp. vanilla
3 T. cocoa	2 eggs (well beaten)
1 c. cola beverage	1 1/2 c. small marshmallows

Sift: flour, sugar together. Put oleo, cocoa and cola in saucepan; bring to boil. Dissolve soda in buttermilk, combine remaining ingredients and mix well; batter will be thin. Marshmallows will float on top. Pour into well greased 13x10 1/2 inch pan. Bake 30 to 35 minutes at 350° or until done.

CHOCOLATE COLA CAKE FROSTING*Mrs. Harvey A. Grubb*

1 stick oleo	1 (1 lb.) pkg. powdered sugar
3 T. cocoa	1 tsp. vanilla
6 T. cola beverage	1 c. small marshmallows
1 c. chopped nuts	

Bring oleo, cocoa and cola to a boil. Add remaining ingredients. Frost cake while still warm. (Tip: put marshmallows into mixture on stove after the liquid is hot, the marshmallow will dissolve).

Try to fix the mistakes - never the blame.

CHOCOLATE SHEET CAKE*Carol Moeder*

1 stick oleo	2 c. flour
1 c. water	2 c. sugar
1/2 c. cooking oil	1/2 c. cocoa
1/2 c. buttermilk	2 eggs
1 1/2 tsp. soda	1 tsp. vanilla

Dissolve soda in buttermilk. Boil oleo, oil and water together. Pour this over the dry ingredients, add eggs, milk and soda and vanilla. Bake on second rack for 20 minutes at 350°. Bake in a cookie sheet.

CHOCOLATE SHEET CAKE FROSTING*Carol Moeder*

1 stick oleo (melted)	1/3 c. buttermilk
1 box powdered sugar	1 c. nuts
1/4 c. cocoa	1 tsp. vanilla

Add buttermilk to melted butter and pour over powdered sugar and cocoa. Mix well and add nuts and vanilla. Spread over cake while hot.

CINNAMON SWIRL PUDDING CAKE*Frances Ruelas*

1 pkg. yellow cake mix	1/2 c. soft butter
1 pkg. instant vanilla pudding	1 tsp. vanilla
4 eggs	1/4 c. sugar
1 c. water	1 tsp. cinnamon

Combine cake mix, pudding, eggs, water, butter and vanilla in large mixing bowl. Blend well, beat at medium speed for 10 minutes. Pour into greased and floured 10 inch bundt pan. Combine sugar and cinnamon. Sprinkle over top of batter, with knife cut through batter. Bake in 350° oven, 45 minutes or until done. Cool in pan 8 minutes, remove from pan and cool on wire rack. Sprinkle with powdered sugar or sauce just before serving.

CINNAMON SUPPER CAKE*Ann Ramos*

3/4 c. granulated sugar	1 c. sifted flour
1/4 c. shortening	1 1/2 tsp. baking powder
1 egg (unbeaten)	1/4 tsp. salt
1 tsp. vanilla	1 T. soft butter <i>or</i> margarine
1 c. milk	3 T. powdered sugar
	1 tsp. cinnamon

Gradually add sugar to shortening, creaming until fluffy. Add egg, beat well. Add vanilla and milk. Sift together and add flour, baking powder and salt. Bake in a greased 9 inch round or 8 inch square pan at 375°; 20 to 25 minutes. Remove from oven. At once spread top with butter, then sift powdered sugar, mixed with cinnamon over cake. Serve warm. Makes 6 to 8 servings.

COCKTAIL CAKE*Mary Colby*

2 c. flour
 1 1/2 c. sugar
 2 eggs

1 tsp. soda
 1 can (No. 303) fruit cocktail

Mix all ingredients. Place in large 11x14 inch greased pan. Bake at 350° oven for 30 minutes. Serve with whipped cream.

COFFEE BUNDT CAKE*Joan Kelley*

1 yellow cake mix
 1 pkg. vanilla pudding
 3/4 c. corn oil
 3/4 c. water
 1 tsp. butter extract

1 tsp. vanilla extract
 4 eggs
 1/2 c. sugar
 2 tsp. cinnamon
 1/2 to 1 c. pecans

Use bundt pan or well greased angel food cake pan. Mix cake mix and pudding; add oil and water. Beat well. Add 1 egg at a time and beat well. Beat fast for 6 to 8 minutes. Add extracts last.

Mix together sugar, cinnamon and pecans. Layer batter with sugar mixture starting with cake batter and ending with batter. Bake 40 to 50 minutes at 350°. Cool cake 8 minutes before removing.

GLAZE: Mix 1 cup powdered sugar, 3 tablespoonsful milk, 1/2 teaspoonful butter extract and vanilla.

DATE NUT CAKE*Irene Minihan*

1 lb. dates (cut into small pieces)
 1 tsp. baking soda
 1 c. boiling hot water
 1 T. butter
 1 c. sugar

2 eggs
 Pinch salt
 1 tsp. vanilla
 1 c. flour
 1 c. nuts

Mix first 5 ingredients. Cool. Add remaining ingredients and bake in bread loaf pan in 350° oven for 45 to 50 minutes or until center is firm.

KRAUT CAKE*Viva Urban*

2/3 c. oleo
 3 eggs
 1/2 c. cocoa
 1 tsp. soda
 1 c. water

1 1/2 c. sugar
 1 tsp. vanilla
 2 1/4 c. sifted flour
 1 tsp. baking powder
 2/3 c. kraut (drained)

Cream oleo with sugar, beat in eggs, 1 at a time. Add vanilla. Sift together cocoa, flour, soda and baking powder. Add to creamed mixture alternately with water. Bake 350° for 30 minutes or until done. Bake in 9 1/2x11 inch pan.

For icing: Cook 1 stick oleo with 1 small can Pet milk and 1 cup sugar for 5 minutes. Fold in 1 c. coconut and pour over cake.

LAZY DAISY CAKE*Dawn Covert*

1 tsp. butter	1 tsp. baking powder
2 eggs	3/4 tsp. salt
1 c. sugar	1/2 c. milk
1 c. flour	1 tsp. vanilla
TOPPING:	
5 T. brown sugar	1/2 c. coconut
3 T. cream	1/2 c. pecans
3 T. butter	

Heat just enough to spread.)

Beat eggs, add sugar gradually. Beat until fluffy. Sift flour, salt and baking powder together. Add to eggs and sugar mixture. Beat thoroughly. Heat milk and butter to boiling point. Add to batter. Add vanilla and beat slightly. Pour into greased 8x8 inch cake pan and bake at 350° F. for 30 minutes. Spread immediately with topping and place under broiler until browned. (Makes excellent shortcake without topping.)

LEMON-LIME CAKE*Mrs. Harvey A. Grubb*

1 pkg. lemon cake mix	3/4 c. oil
1 pkg. lime Jell-O	3/4 c. water
4 eggs	

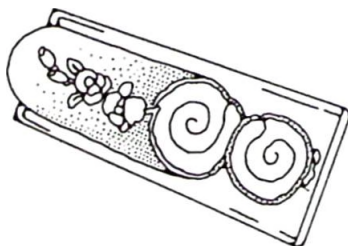
Mix cake mix and dry Jell-O. Add whole eggs, water and oil; beat thoroughly. Pour into 9x13 greased baking pan and bake at 350° for 40 minutes or until done. Remove from oven when done and make tracks with fork on top of cake. Spoon topping over cake and return to oven for 5 minutes until glazed.

TOPPING: Mix 1 cup sifted powdered sugar, 1/2 cup lemon juice and 1 tablespoonful lemon rind (optional).

LEMON PUDDING CAKE*Irene Minihan*

1 pkg. white or lemon cake mix	1/2 c. oil
1 pkg. lemon instant pudding	1 c. plus 2 T. water
2 eggs	

Mix all ingredients together and pour into a greased 13x9x2 inch pan. Bake at 350° for 40 minutes. Punch holes in warm cake with ice pick and pour icing over. For icing, mix together 1/3 cup lemon juice, 1 cup powdered sugar and 2 tablespoonsful of melted butter.



LEMON SURPREME CAKE*Alice Viegra*

1 pkg. lemon cake mix
 4 eggs
 1 pkg. instant lemon pudding mix
 1 c. and 1 T. full of water

1/3 c. salad oil
 1 (6 oz.) can frozen lemonade
 2 c. powdered sugar

Mix cake and pudding mix with eggs, water and salad oil and pour in greased 9x13 pan. Bake 40 minutes at 350°.

Then thaw lemonade and mix with powdered sugar. Punch holes all over cake with fork and pour mixture over cake. Return to oven for 5 minutes. Cool and serve.

NEVER FAIL CHOCOLATE CAKE*Helen Morgan*

1 1/2 c. white sugar
 2 eggs
 2 c. sifted flour
 1/2 c. cocoa
 1 tsp. vanilla

1/2 c. shortening
 1/2 tsp. salt
 1 c. cold water
 1/2 tsp. baking powder
 1 tsp. soda

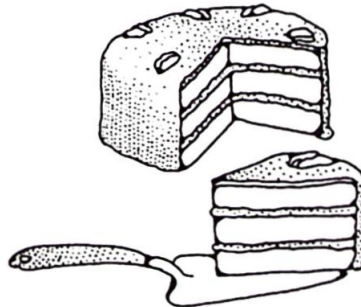
Mix together the sugar, shortening, eggs, cocoa and salt. Add flour, cold water and vanilla. Mix again. Mix the soda and baking powder into 2 teaspoonsful warm water and add to the ingredients. Mix 1/2 minute. Bake at 350° for 30 minutes.

"NEVER FAIL" CHOCOLATE CAKE*Jesse Viegra*

1 3/4 c. granulated sugar
 2/3 c. shortening
 2 eggs
 1 tsp. vanilla
 2 1/2 c. sifted cake flour
 2 T. mayonnaise

1 1/2 tsp. baking soda
 1/2 tsp. salt
 1 c. buttermilk
 1/2 c. cocoa (Hershey's)
 1/2 c. boiling water

Preheat oven to 350°. Grease and flour 2 (9 inch) cake pans. Cream sugar and shortening together until light and fluffy. Add eggs, 1 at a time, beating well after each addition; add vanilla. Sift together the flour, baking soda and salt; add alternately with the buttermilk. Also add mayonnaise. Make a heavy smooth paste of the cocoa and boiling water; cool slightly; add and blend well. Bake for about 35 minutes or until done.



FLUFFY COCOA FROSTING*Jesse Viegra*

3/4 c. Hershey's cocoa

1 tsp. vanilla

4 c. confectioners' sugar

1/2 c. evaporated milk

1/2 c. butter *or* margarine

Mix cocoa and sugar. Cream part of this mixture with butter. Blend in vanilla and half of milk. Add remaining cocoa and sugar mixture and blend well. Add remaining milk and beat to desired spreading consistency; additional milk may be added if required. Yield: filling and frosting for 2 (9 inch) layers.

NUT CHERRY DELIGHT DESSERT*Sister Helen Joseph Knober*

1 c. shelled nuts

1 pkg. (8 oz.) cream cheese (soften)

1 1/4 c. sifted flour

1/3 c. granulated sugar

1/2 c. brown sugar (packed)

1 egg

1/2 c. butter (soften)

1 tsp. vanilla

1/2 c. flaked coconut

1 can (1 lb. 15 oz.) cherry pie filling

Chop 1/2 c. nuts coarsely, set aside for garnishing. Chop remaining nuts very fine. Combine flour, brown sugar and butter; blend until fine crumbs form. Add coconut and finely chopped nuts; mix well; set aside 1/2 cup of this mixture. Pack the remaining mixture on the bottom of a greased pan 9x13 inch. Bake in oven preheated to 350° about 15 minutes or until edges are lightly brown. Beat the cream cheese with granulated sugar, egg and vanilla until smooth. Spread this over the hot packed layer and bake 10 minutes longer. Remove from oven and spread cherry pie filling over the top. Sprinkle with coarsely chopped nuts and remaining brown sugar mixture, then bake 15 minutes longer until brown. Cool before cutting into squares.

PINEAPPLE CHIFFON CAKE*Leone Wood*1 3/4 c. *plus* 2 T. all-purpose flour

5 egg yolks

1 1/2 c. sugar

3/4 c. unsweetened pineapple juice

3 tsp. baking powder

1 c. (7 to 8) egg whites

1 tsp. salt

1/2 tsp. cream of tartar

1/2 c. salad oil

Spoon flour (not sifted) into dry measuring cup. Level off and pour in bowl. Add sugar, baking powder and salt to flour (not sifted) and stir well to blend. Add oil, egg yolks and pineapple juice to blended dry ingredients. Beat 2 minutes with electric mixer or 150 strokes by hand.

Beat egg whites in large bowl until foamy. Add cream of tartar and beat until very stiff peaks are formed. Fold egg yolk batter into egg whites very carefully using a rubber scraper. Pour into ungreased 10 inch tube pan. Bake at 325° for 55 minutes, then at 350° for 10 minutes more. Invert pan on funnel to cool. Remove from pan when cool. Frost with butter cream icing or as desired.

OATMEAL DATE CAKE*Helen Hamilton Beddow*

1 c. quick cooked rolled oats	3 eggs
1 1/2 c. pitted dates (chopped)	2 c. sifted all-purpose flour
1 3/4 c. boiling water	2 tsp. baking powder
1 c. brown sugar (firmly packed)	1 1/2 tsp. salt
1 c. white sugar	1 tsp. baking soda
3/4 c. shortening	1 tsp. cinnamon

Place oats and dates in a large bowl. Pour boiling water over all. Stir, let stand 20 minutes. Gradually add sugars to softened shortening, creaming well. Add eggs to sugar mixture, 1 at a time, beating well after each addition. Stir sugar mixture into oatmeal mixture. Sift all dry ingredients together. Add to oatmeal mixture. Pour into a greased 13x9 pan, the bottom of which has been lined with brown paper which has been greased again. Bake at 350° for 30 to 40 minutes or until done.

FROSTING:

1/2 c. butter	1/2 tsp. grated lemon peel
4 c. sifted confectioners' sugar	4 T. lemon juice

Combine above ingredients until you get a good spreading consistency. More lemon juice may need to be added, or a few drops of water added for a spreading consistency.

PUMPKIN CAKE*Ann Ramos*

4 eggs	2 tsp. soda
2 c. sugar	2 tsp. cinnamon
1 c. salad oil	1/2 tsp. salt
2 c. flour	2 c. pumpkin

Beat eggs together with sugar until light and well blended. Add oil, continuing to beat. Sift and stir dry ingredients together. Beat into egg mixture thoroughly. Add pumpkin, mixing well. Pour into greased and floured 9 inch tube pan. Bake at 350° for 55 minutes or until done. Let stand in pan 10 minutes. Turn out onto rack to cool.

Serve plain or frost with cream cheese icing.

RAISIN-NUT CAKE*Leone Wood*

2 c. water	1/4 tsp. cloves
2 c. raisins	1 tsp. salt
1 c. sugar	3 c. flour
1/2 lb. oleo	1 tsp. soda
1 tsp. cinnamon	1 c. chopped nuts

Boil together water, raisins, sugar, oleo, cinnamon, cloves and salt for 5 minutes. Cool. Then add flour, soda and nuts. Bake at 350° for 45 minutes. Serve with whipped cream.

SHERRY BUNDT CAKE

Mary H. Graham

4 eggs
3/4 c. cooking oil
3/4 c. sherry
1 pkg. instant vanilla pudding
1 pkg. yellow cake mix
1 tsp. nutmeg
1/2 tsp. butter flavoring
Chopped pecans to taste

Mix all ingredients well. Pour into bundt cake pan. Bake in 350° oven for 50 minutes. Cool for 10 minutes before glazing or dusting.

SOUTHERN NUT CAKE

Judy Dodge

2/3 c. shortening
1/2 c. butter
1 tsp. vanilla
1 2/3 c. sugar
3 eggs
2 tsp. baking powder
2 2/3 c. flour
1 tsp. salt
1 c. milk
1 c. black walnuts

Cream shortening, butter and vanilla; add sugar, beat until fluffy. Add eggs, baking powder and salt; beat well. Add flour, alternate with milk. Fold in nuts. Bake 40 to 45 minutes at 325° (slow oven) in a pan 13x9x2 inch. Cool and frost with fluffy sea foam icing.

FLUFFY SEA FOAM ICING

Judy Dodge

1 1/2 c. brown sugar
2 egg whites
5 T. water

Combine ingredients in top of double boiler; beat 1 minute; place over heat. Beat constantly until mixture peaks, about 7 to 10 minutes. Remove from heat; beat until spreading consistency. Trim with coarsely chopped nuts.

SPONGE SHORTCAKE

Kathleen Goodway

1 c. flour
1 tsp. baking powder
1/4 tsp. salt
2 eggs (beaten)
1 c. sugar
2 T. butter
1/2 c. hot milk
1 tsp. vanilla

Mix eggs and sugar together. Sift together flour, baking powder and salt; and add to egg mixture. Then add butter, hot milk and vanilla. Bake at 350 for 25 or 30 minutes in an 8x8x2 pan.

*When you were a child did your heart skip a beat
when a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
just like Grandma used to make.*

STRAWBERRY CAKE*Adella Murillo*

1 box strawberry Jell-O
 1 box white cake mix
 1/2 c. Wesson oil

1/2 c. water
 4 eggs
 1/2 box frozen strawberries

Add Jell-O, water and oil to the cake mix. Beat until smooth. Add eggs, 1 at a time, and beat after adding each egg. Add strawberries and mix well. Makes 3 layers. Bake for 30 minutes in a 350° oven.

For the frosting mix together 1/2 cup margarine, 1 box powdered sugar and 1/2 box frozen strawberries. Add strawberry juice until spreading consistency.

STRAWBERRY CAKE SURPRISE*Judy Dodge*

1 white cake mix
 6 oz. strawberry Jell-O

2 c. hot water
 2 c. Cool Whip *or* whipped topping

1 large pkg. strawberries (frozen) *or* fresh

Bake white cake according to directions. Mix Jell-O in hot water. Pour *HOT* Jell-O over hot cake after poking holes in cake. Cool. Mix strawberry and whipped cream; spread over cake and chill well.

TRIPLE FUDGE CAKE*Karen LeBlanc*

1 pkg. chocolate pudding mix
 1 pkg. fudge cake mix

1/2 c. chocolate chips
 1/2 c. chopped nuts

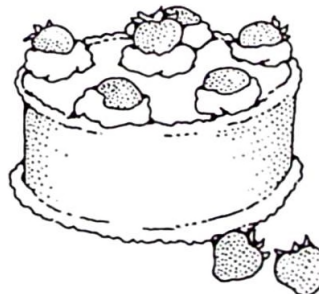
Cook pudding as directed on box; blend cake mix into hot pudding. Pour into prepared 9x12 cake pan. Sprinkle chocolate chips and nuts on top of batter; bake at 350° for 30 to 35 minutes. Serve warm or cold with whipped cream.

WACKY CHOCOLATE CAKE*Estelle Hoskinson*

3 c. flour
 2 c. sugar
 2 tsp. soda
 1 tsp. salt
 2 c. cold water

2 T. vinegar
 1 tsp. vanilla
 2/3 c. salad oil
 1/2 c. cocoa *or* less

Put all ingredients in a large bowl together. Mix until ingredients are mostly mixed. A few lumps left is fine. If using a mixer run on slow speed. Bake at 350° until done in a large loaf pan. Makes a big cake.



WALDORF ASTORIA CAKE*Frances Tomlin*

1 1/2 c. sugar	1 oz. red cake color
1/2 c. shortening	1 c. buttermilk
2 c. sifted flour	2 eggs
2 T. cocoa	1 tsp. vanilla
1 tsp. salt	1 T. vinegar <i>and</i> 1 tsp. soda (mix last)
1 oz. water	

Combine sugar, shortening, flour, cocoa and salt. Premix water and food coloring and 2/3 cup buttermilk in mixing bowl. Beat until well blended. Add eggs, remainder of milk and vanilla and beat 1 minute. Mix together vinegar and soda and stir into batter by hand. Do not beat. Pour into 3 (8 inch) greased pans. Bake 30 minutes in preheated 350° oven. (Can be 2 layer or large loaf.)

FROSTING:

1 c. milk	1 c. sugar
1/4 c. flour	1 c. oleo (not soft kind)
1/8 tsp. salt	1 tsp. vanilla

Mix flour, salt and add milk slowly. Cook while stirring until thick. Cool and beat with mixer. Add sugar, oleo and vanilla. Beat until fluffy and spread on *COLD* cake. (Flour mixture must be *COLD* when oleo is added.)

CREAM CHEESE FILLED CUPCAKES*Nadine Oberle*

1 pkg. chocolate cake mix	1 egg
1 (8 oz.) pkg. Philadelphia cream cheese	Dash salt
1/3 c. sugar	1 (6 oz.) pkg. semi-sweet chocolate bits

Mix cake according to directions on box, Betty Crocker sour cream is best. Soften cream cheese about 4 hours before using. Put in bowl and add sugar, egg and salt and mix well.

Put cake mix in paper baking cups in muffin tins and then put a generous amount of cheese mix in the middle of each cup cake. Bake at 350° for 20 minutes. As it cooks the cheese mixture will sink into the cake. A soft icing (white or chocolate) is best.

FRESH APPLE CAKE*Veva Davenport*

1 1/4 c. cooking oil	3 tsp. cinnamon
2 c. sugar	3 tsp. vanilla
1 c. raisins (optional)	3 c. flour
3 eggs	1 c. chopped pecans
1 1/2 tsp. salt	4 c or 4 medium sized tart apples (diced fine)
2 tsp. soda	

Combine oil and sugar and add eggs, whole, and mix well. Add dry ingredients, add vanilla and apples and raisins and add nuts. Bake in large, greased and floured tube pan 1 hour and 20 minutes at 350°; no icing is necessary.

BANANA SPLIT CAKE*Marie Kaiser*

- | | |
|--------------------------------|---|
| 1 stick oleo (melted) | 3 or 4 bananas (sliced) |
| 2 c. graham crackers (crushed) | 1 (2 oz.) can crushed pineapple (drained) |
| 2 eggs | 1 large whipped topping |
| 2 sticks oleo | 1/2 c. chopped maraschino cherries |
| 2 c. powdered sugar | 3/4 c. chopped pecans |

Combine graham crackers and melted oleo; pack in 9x13 inch pan. Beat eggs and 2 sticks oleo and powdered sugar together, for no less than 15 minutes. Spread this over unbaked crust; then add sliced bananas and pineapple. Add a layer of whip topping; top this with cherries and pecans. Refrigerate overnight.

CAKE AND SHERBET DESSERT*Mary H. Graham*

- | | |
|--------------------------|------------------------|
| 1 pint raspberry sherbet | 3/4 pint whipped cream |
| 1 pint lime sherbet | 1 loaf angel food cake |

Slice lengthwise in 3 parts the angel food cake, raspberry and lime sherbet. Arrange 1 layer of raspberry sherbet and 1 layer of lime sherbet in between the 3 parts of the sliced cake.

Frost top and sides with whipped cream made with powdered sugar or with Cool Whip. Sprinkle top and sides with toasted coconut and freeze until jelled.

CHEESE CAKE*Theresa Flores*

- | | |
|------------------------------------|--------------------------|
| 2 lbs. cream cheese (4 large pkg.) | 2 c. sour cream (1 pint) |
| 1 1/2 c. sugar | 4 T. flour |
| 4 eggs | 1 T. vanilla |
| 3/4 c. milk | |

Beat cream cheese in deep bowl. Add sugar and mix. Put eggs in 1 at a time and beat after each addition. After each egg put in milk, sour cream, flour and vanilla mixing after each addition. Put into pan that has been lined with graham cracker crust crumbs. Bake at 370° for 1 hour and let cool (will drop some). Cake may take up to 1/2 hour to 45 minutes longer, use own judgement.

GRAHAM CRACKER CRUST:

- | | |
|--------------------------|------------------------------|
| 10 whole graham crackers | 1/3 c. melted oleo or butter |
|--------------------------|------------------------------|

Put crackers in plastic bag and roll out with pin until crushed. Put in bowl and add melted butter; blend with hands until all crumbs are damp. Spread on bottom of 9 inch spring side pan.



DELICIOUS PRUNE CAKE*Veva Davenport*

3 eggs	1 tsp. cinnamon
3/4 c. cooking oil	1 tsp. cloves
1 c. buttermilk	1 tsp. nutmeg
1 tsp. soda	1 tsp. allspice
2 c. sugar	1 c. chopped pecans
2 c. flour	1 c. pitted prunes (cooked)

Beat eggs together until thoroughly mixed. Add cooking oil, buttermilk and soda. Sift together sugar, flour and spices; then add to mixture. Add pecans and prunes.

Bake in greased and floured loaf pans, 1 large or 2 small, in 325° oven for 45 minutes to an hour or until done. It is not necessary to have hard brown crust.

DUMP IT DESSERT*Mary H. Graham*

1 pkg. 1 layer cake mix	1 can cherry pie filling
1 stick oleo	1 medium can pineapple chunks

Put cherry pie filling in baking dish, cover with part of the cake mix. Add oleo and pineapple chunks (including juice). Cover with remaining cake mix. Bake at 350° until golden brown. Serve plain, with whipped cream or ice cream. Serves 12 to 14.

HEATH BRUNCH COFFEE CAKE*Mary Frank*

1 lb. butter	1 tsp. baking soda
2 c. flour	1 egg
1 c. white sugar	1 tsp. vanilla
1 c. buttermilk	

TOPPING:

4 regular Heath bars	1 1/4 c. pecans or almonds
1/4 c. sugar	

Mix flour, butter and sugar; take out 1/2 of mixture and put aside. To the rest add buttermilk, soda, egg and vanilla. Blend well and pour into greased and floured 10x14 inch pan.

For the topping: Crush bars with sugar, pecans or almonds and add other half of batter and bake in 350° oven for 30 minutes.

APPLE CAKE*Mary Colby*

2 c. sugar	1 tsp. cinnamon
1/2 c. oleo	1/2 tsp. nutmeg
2 eggs	Pinch of salt
2 1/4 c. flour	4 c. grated apples
2 tsp. baking soda	1/2 c. nuts

Cream sugar and oleo, then add eggs and mix. Sift flour, soda, salt, cinnamon and nutmeg together. Then add flour, apples and nuts and mix all together. Bake 35 minutes at 375°. Serve with whipped cream.

MAYONNAISE CAKE*Mary H. Graham**PART 1:* Sift together 3 times:

2 c. flour

5 T. cocoa

1 c. sugar

1 1/2 tsp. soda

PART 2: Mix together:

1 c. boiling water

1/2 tsp. vanilla

1 c. Miracle Whip

Mix both parts and beat until smooth. Bake at 350° for 35 to 40 minutes; 25 to 30 minutes for layer pans.

ORANGE COFFEE CAKE FOR TWO*Mary H. Graham*

1 c. sifted flour

2 T. shortening

1/4 tsp. salt

2 T. milk

1 1/2 tsp. baking powder

1/4 c. orange juice

3 T. sugar

1/2 tsp. vanilla

1 tsp. grated orange rind

1 beaten egg yolk

Sift dry ingredients together, add orange rind and shortening and mix well. Combine milk, orange juice, vanilla and egg yolk; add to dry ingredients and stir only until all dry ingredients are moistened. Pour into a 4x4x9 inch loaf pan and sprinkle with topping.

TOPPING:

1/4 c. sugar

1/2 tsp. cinnamon

1 T. grated orange rind

1 T. butter

Combine all ingredients until crumbly. Sprinkle on batter and bake in 375° oven for 20 minutes or until browned.

PINEAPPLE UPSIDE-DOWN CAKE*Clare Hamilton*1/4 lb. butter *or* oleo

1 c. flour

1 c. brown sugar

1 tsp. baking powder

9 small slices pineapple

1/4 tsp. salt

3 eggs

5 T. pineapple juice

1 c. white sugar

Cream butter, spread in a pan 11x7 inch. Sprinkle with brown sugar, add slices of pineapple.

Beat remaining ingredients and pour mixture over first part. Bake 30 to 45 minutes in 350° oven. Let stand 5 minutes, turn upside down on plate.

*It's not that I spend more than I earn,
It's just that I spend it quicker than I earn it.*

PUMPKIN CHIFFON CAKE*Mary H. Graham*

2 c. sifted flour	1/2 c. water
1 1/2 c. sugar	1/2 c. salad oil
3 tsp. baking powder	8 egg yolks
1 tsp. salt	3/4 c. canned <i>or</i> mashed, cooked pumpkin
1 tsp. cinnamon	1/2 tsp. cream of tartar
1/2 tsp. cloves	1 c. (8) egg whites
1/2 tsp. nutmeg	

Sift dry ingredients into mixing bowl; make a well in center. Add in order: salad oil, egg yolks, water and pumpkin. Beat satin smooth. Add cream of tartar to egg whites; beat to very stiff peaks. Pour egg yolks batter in a thin stream over entire surface of the egg whites, gently folding to blend. Bake in ungreased 10 inch tube pan at 325° for 55 minutes; then increase heat to 350° for 10 minutes. Invert, remove when cool. Trim with flowers of whipped cream.

LEMON SAUCE*Carmen Rodriquez*

1/2 c. sugar	1 T. grated lemon rind
1 T. cornstarch	3 T. lemon juice
1 c. boiling water	1/8 tsp. salt
2 T. butter	

Combine sugar and cornstarch; dissolve in boiling water. Cook slowly, stirring constantly, until thickened and clear.

Remove from heat and add remaining ingredients. Serve hot or cold on cakes and puddings. Makes about 1 1/2 cups.

CHEESECAKE PIE*Frances Tomlin*

2 (8 oz.) cream cheese (softened)	1 c. dairy sour cream
2/3 c. sugar	3 T. sugar
1/2 tsp. almond extract	1 tsp. vanilla
3 eggs	Baking chocolate

In a mixing bowl beat the cream cheese, sugar (2/3 cup) and almond extract until fluffy. Add the eggs, 1 at a time, beat after each addition until blended. Pour into an ungreased pie plate. Bake at 350° for 35 minutes (or until set). Stir together sour cream, 3 tablespoonsful sugar and vanilla. Carefully spread on top of the hot pie. Cool. Using a vegetable peeler shave thin curls of chocolate over the top of pie. Cover and chill in refrigerator until serving time. Makes 6 or 8 servings.

INSTANT PUMPKIN PIE*Linda Pina*

2 pkg. (3 3/4 oz. each) Jell-O brand
vanilla instant pudding
1 1/3 c. milk
1 can (16 oz.) pumpkin
1 1/2 tsp. pumpkin pie spice

4 c. (1 - 9 oz.) Cool Whip topping (thawed)
1 baked 9 inch pie shell *or* graham
crust (cooled)
Pecan halves

Add pudding to milk in a bowl. Mix slowly with rotary beater or at lowest speed of electric mixer just until blended; about 30 seconds. Blend in pumpkin, spice and 2 cups whipped topping. Pour into pie shell. Chill until set, at least 4 hours. Garnish with remaining whipped topping and pecans.

LEMON CHESS PIE*Veva Davenport*

1 (10 inch) *or* 2 (6 inch) unbaked pie crust
2 c. sugar
4 eggs
1/4 c. lemon juice

1/4 c. melted oleo
1/4 c. Carnation milk
1 T. flour
1 T. corn meal
1 tsp. lemon extract

Mix all ingredients together in a large bowl either by hand or mixer. Mix until smooth and pour into pie crust. Bake in slow oven 325° to 350° until golden brown.

OSGOOD PIE*Veva Davenport*

2 (9 inch) unbaked pie crusts
2 c. sugar
1 c. butter *or* oleo
4 eggs (separated)

3 T. vinegar
1 tsp. vanilla
1 c. seedless raisins
1 c. chopped pecans

Cream together butter and sugar, add egg yolks and stir until smooth. Add vinegar and vanilla, stir until smooth. Add raisins and nuts and mix thoroughly. Beat egg whites until stiff and fold gently into above mixture. Pour into 2 (9 inch) unbaked pie shells and strip top with pastry lattice work. Bake in slow oven, 325°, until golden brown.

STRAWBERRY PIE*Dorothy Graham*

9 inch baked pastry shell
1 quart fresh strawberries
1 c. sugar

3 T. cornstarch
1 c. whipping cream (whipped)

Place half of berries (the choicest ones) in a baked pastry shell. Mash remaining berries until juice flows freely. Add sugar mixed with cornstarch and mix well. Bring to a boil and cook slowly stirring occasionally about 10 minutes. Let cool. Spoon over uncooked berries in shell. Chill pie thoroughly and serve with whipped cream. (Decorate the edge of pie with whipped cream.)

TIP: To make a full pie use 1 1/2 quart strawberries.

PECAN PIE*Dorothy Graham*

- | | |
|---------------------------|------------------------------|
| 1/2 c. granulated sugar | 2 eggs |
| 1 c. brown sugar (packed) | 1 stick butter (less 1 inch) |
| 1 T. flour | 1 c. pecans |
| 2 T. milk | 1 unbaked pie shell |
| 1 tsp. vanilla | |

Mix all ingredients except butter and pecans. Melt butter and add to mixture. Add pecans. Pour into pie shell and bake at 350° for 30 to 35 minutes.

RASPBERRY RIBBON PIE*Luanne Schulte*

- 1 (9 inch) pastry shell (baked *and* cooled)

RED LAYER:

- | | |
|----------------------------------|--|
| 1 (3 oz.) pkg. raspberry gelatin | 1 (10 oz.) pkg. frozen red raspberries |
| 1/4 c. sugar | 1 T. lemon juice |
| 1 1/4 c. boiling water | |

WHITE LAYER:

- | | |
|--|--------------------------------|
| 1 c. heavy cream (whipped) or Dream Whip | 1/3 c. powdered sugar (sifted) |
| 1 (3 oz.) pkg. cream cheese (softened) | 1 tsp. vanilla |
| | Dash salt |

RED LAYER: Dissolve gelatin and sugar in boiling water. Add frozen raspberries and lemon juice. Stir until berries thaw. Chill until partially set.

WHITE LAYER: Meanwhile, blend cheese, powdered sugar, vanilla and salt. Fold in whipped cream, small amounts at a time. Spread half cheese mixture over bottom of pastry shell. Cover with half gelatin mixture. Repeat layers. Chill until set.

SWEET POTATO PIE*Dorothy Graham*

- | | |
|---------------------------------------|-----------------|
| 3 c. sweet potatoes | 1 tsp. vanilla |
| 1 stick butter (1/4 lb.) | 1 pinch nutmeg |
| 3 c. sugar | 4 eggs (beaten) |
| 1/2 can evaporated milk (13 oz. size) | |

Boil potatoes in their jackets until done. Peel and mash. Add butter, sugar, vanilla and nutmeg. Combine the beaten eggs and milk and mix with potatoes until blended. Pour into pastry shell. Bake 350° for 1 hour. Check with toothpick.

An unfailing mark of a blockhead is the chip on his shoulder.

APPLE PUDDING*Louise Wendler*

- | | |
|---|-------------------|
| 1 c. sugar | 1 c. sifted flour |
| 1/4 c. butter (melted) | 1 tsp. soda |
| 1 egg (beaten) | 1 tsp. cinnamon |
| 2 c. apples (unpeeled <i>and</i> diced) | 1/2 tsp. cloves |
| 1/2 c. nuts (chopped) | 1/2 tsp. nutmeg |

Combine sugar with butter and beaten egg and beat well. Add apple and nuts. Sift flour with soda and spices, and stir in. Bake in 8 inch square well greased pan at 350° for 45 minutes.

BREAD PUDDING*Mary H. Graham*

- | | |
|-------------------------|----------------------------------|
| 1 c. small bread pieces | 1/2 tsp. vanilla extract |
| 2 T. melted butter | 1/2 tsp. cinnamon |
| 1 egg | 2 c. milk |
| 1/4 c. sugar | 1/2 c. raisins <i>or</i> coconut |
| 1/4 tsp. salt | 1/2 T. fat for dish |

Beat eggs slightly and mix with sugar, salt, vanilla, butter and cinnamon. Scald milk in double boiler and add slowly to egg mixture, stirring constantly. Add bread and raisins and mix thoroughly. Pour into oiled baking dish. Set in pan of warm water. Bake in moderate oven (350°) about 1 hour.

Serve bread pudding cold with lemon sauce poured over it.

LEMON SAUCE:

- | | |
|--------------------------|-----------------|
| 1 1/2 c. hot water | 1/4 c. sugar |
| 1 1/2 T. cornstarch | 1/4 tsp. salt |
| 2 T. lemon juice | 1 1/2 T. butter |
| Grated rind of 1/4 lemon | |

Mix cornstarch, sugar and salt. Add hot water gradually, stirring constantly. Add grated lemon rind. Put in double boiler and cook until mixture is thick, stirring constantly. Add lemon juice and butter. Remove mixture from fire and cool. Serve bread pudding cold with lemon sauce poured over it. Whole milk or thin cream can be used instead of the sauce if preferred.



DATE PUDDING

Estelle Hoskinson

1 3/4 c. boiling water	2 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
1 T. butter	1 tsp. vanilla
1 c. sugar	1/2 c. chopped nuts
1 c. milk	1/2 c. chopped dates
1 c. flour	

Put boiling water, brown sugar and butter in pan. Stir until dissolved. Mix sugar, milk, flour, baking powder, salt and vanilla; add nuts and dates. Pour this mixture over the brown sugar mixture; Do *NOT* mix. Bake 30 minutes at 375°. 8x13 inch pan.

LEMON PUDDING WITH A TWIST

Genie Rodriguez

2 envelopes unflavored gelatin	2 c. buttermilk
1/3 c. fresh lemon juice	1 1/2 tsp. artificial sweetener
1 (12 oz.) can diet creme soda	4 or 5 drops yellow food coloring
1 1/2 tsp. grated lemon peel	Fresh strawberries for decoration

Combine gelatin and lemon juice in blender top. Heat diet creme soda to a boil. Pour over gelatin and whirl until dissolved. Blend in remaining ingredients. Pour into serving dishes. Chill until set. Garnish each serving with a fresh berry. Makes about 1 quart.

PEACH BAVARIAN CREAM

Mary H. Graham

1 large pkg. orange gelatin	1/2 small pkg. miniature marshmallows
1 (No. 2 1/2) can sliced peaches (drained and diced)	1 large container of prepared whipped topping

Dissolve gelatin in 2 cups boiling water; use peach syrup and enough cold water to make the 2 cups of liquid. Chill until syrupy. Add whipped topping and beat together. Add diced peaches and marshmallows. Chill and serve.

FRUIT CAKE

Marie Kaiser

1 c. oleo	1 lb. orange slices
2 c. sugar	8 oz. dates
4 eggs	2 c. nuts
3 1/2 c. flour	2 c. coconut
1 c. buttermilk	1 tsp. soda

Cream oleo and sugar; beat well after each egg. Measure and sift flour and soda, add to first mixture with buttermilk. Add orange slices, dates, nuts and coconut to mixture. Pour into tube pan, lined with foil, bake at 300° for 2 hours.

While cake is hot; mix 2 cups powdered sugar and 1 cup orange juice; pour over cake.

QUICK ZUCCHINI CAKE*Genie Rodriquez*

1 large box chocolate cake mix
 3 zucchini (about 6 inch long) *or* 2 c.
 zucchini (rind, seeds and all)

1 c. chocolate bits
 Sugar *and* cinnamon

Mix cake as directed on box; stir in grated zucchini. Pour into a 9x13 inch greased and floured pan. Put chocolate bits on top, sprinkle sugar and cinnamon mixture over all. Bake at 350° for 30 to 35 minutes or until done.

CHOCOLATE ZUCCHINI CAKE*Genie Rodriquez*

1/2 c. unsifted flour
 1/2 tsp. soda
 3/4 c. soft butter *or* margarine
 2 1/2 tsp. baking powder
 2 tsp. vanilla
 2 c. coarsely chopped zucchini
 1 c. chopped pecans *or* walnuts

1/2 c. cocoa
 1 tsp. salt
 2 c. sugar
 3 eggs
 2 tsp. grated orange peel
 1/2 c. milk
 1 tsp. cinnamon

Combine flour, cocoa, baking powder, soda, salt and cinnamon. Set aside. With rotary mixer beat together butter and sugar until they are smoothly blended. Add eggs, 1 at a time, beating well after each addition with a spoon; stir in vanilla, orange peel and zucchini. Alternately stir the dry ingredients and milk into zucchini mixture, including the nuts with last addition. Pour batter into a greased-flour dusted 10 inch tube pan or bundt pan. Bake in a 350° oven for 1 hour or until toothpick comes out clean. Cool in pan 15 minutes. Turn out onto wire rack to cool thoroughly. Drizzle glaze over cake. Cut into thin slices and serve. 10 to 12 servings.

GLAZE: Mix together:

2 c. powdered sugar
 3 T. milk

1 tsp. vanilla

Beat until smooth.

FROSTINGS**BANANA ICING***Dorothy Graham*

1 banana
 1/3 c. butter

3 c. powdered sugar
 1/2 tsp. vanilla

Mash banana in mixing bowl, add butter and beat. Add vanilla and sugar to spreading consistency.

No man has a good enough memory to make a successful liar.

ORANGE GLAZE

Frances Ruelas

1/2 c. sugar	1 c. orange juice
1 T. <i>plus</i> 1 1/2 tsp. cornstarch	2 tsp. grated orange peel
1/8 tsp. salt	1 T. orange flavored liqueur

Mix sugar, cornstarch and salt in small saucepan. Stir in orange juice, gradually stirring until smooth. Heat to boiling, stirring constantly. Boil and stir 2 minutes. Stir in orange peel. Cover and cool. Add orange liqueur.

QUICK AND EASY ICING

Anna Holman

1/4 c. butter <i>or</i> oleo	1 c. sugar
1/4 c. milk	1 tsp. vanilla
1/2 c. chocolate chips	

Mix sugar, butter and milk together. Place on stove and cook until mixture comes to full boil. Remove from stove. Add chocolate chips and vanilla. Beat until creamy.

QUICK FUDGE FROSTING

Sister Helen Joseph Knober

1/2 c. sugar	1/4 c. milk
2 T. cocoa	1 tsp. corn syrup
2 T. butter	Dash salt

Mix sugar and cocoa, stir in butter, milk, syrup and salt and bring to a boil. Boil vigorously 3 minutes, stirring occasionally. Cool. Beat in 3/4 to 1 cup sifted powdered sugar and 1/2 teaspoonful vanilla.

PIES AND CRUSTS

BANANA CREAM PIE

Eleanor Navarro

2 eggs	2 heaping T. flour
1/2 c. sugar	1 tsp. vanilla
1 3/4 c. milk	1 large banana <i>or</i> 2 small
1/8 tsp. salt	

Have eggs at room temperature and separate. Combine egg yolks, sugar, salt flour and milk, stirring until smooth. Cook over very low fire or in double boiler until thick. Remove from fire and cool, then add vanilla and line baked pie shell with sliced bananas. Fill with custard and top with beaten egg whites, to which 2 tablespoonsful sugar and 1/2 teaspoonful vanilla have been added. Bake in oven at 350° until lightly browned, about 15 minutes.

BOSTON CREME PIE*Anita Heble*

2 eggs	1 c. presifted flour
1 c. sugar	1 tsp. baking powder
1/4 c. butter	1 tsp. lemon extract
1/2 c. hot milk	Pinch salt

Beat eggs and sugar until thickened and pale. Stir in salt; melt butter in milk. Stir in egg mixture and combine flour and baking powder. Stir in flour mixture and add lemon extract. Bake at 350° in 9 inch loaf for 45 to 50 minutes.

NOTE: Instead of making the hot milk cake, a Jiffy white cake mix may be used. If so, use the cake mix and the "whole" egg with less water. Split cake and put the custard (below) between the layer.

Beat egg whites, left from eggs for custard, until they are stiff. Add 1 1/2 cup marshmallow creme to egg whites and beat until stiff.

Put cherries, pie filling cherries, in the center of cake on top layer and around cherries on top spoon on marshmallow mixture.

BOSTON CREME PIE (CUSTARD FILLING)*Anita Heble*

1 1/2 c. milk	1 T. butter
2 egg yolks (beaten)	1 tsp. vanilla
1/2 c. sugar	Pinch salt
1 T. cornstarch	

Boil milk. Moisten sugar and cornstarch with small amount of milk, add yolks and pour into milk. Stir until pudding and add butter, vanilla and salt. Cool.

COCONUT PIE*Mrs. Tom Grilliot
Castleton*

4 eggs	1/2 c. self-rising flour
1/4 c. butter or oleo	2 c. milk
1 1/2 c. coconut	1 tsp. vanilla
1 3/4 c. sugar	

Melt butter, combine ingredients in order given. Mix well. Pour into greased deep dish, 10 inch pie pan. Bake in 350° oven for 45 minutes or until golden brown. Cool. This pie makes its own crust.

Get the tools ready, God will find the work.

COUNTRY-STYLE FRESH PEACH PIE

Kathleen Mesa

Pastry for double crust	1/8 tsp. salt
4 c. fresh peaches (sliced; 7 or 8)	1/2 c. commercial sour cream
1 c. sugar	1/4 tsp. cinnamon
5 T. all-purpose flour	1/4 tsp. nutmeg

Spread peaches in a 9 inch pastry lined pie plate. Combine sugar (save 2 tablespoonsful for topping), flour, salt and sour cream. Spread over peaches. Cover with top crust, seal and flute edge. Cut slits for escape of steam. Combine remaining 2 tablespoonsful sugar, cinnamon and nutmeg, sprinkle over top crust. Bake at 400° about 40 minutes until pie is golden brown and peaches are tender.

CRUSTLESS APPLE PIE

Sylvia Dealy

1 egg (slightly beaten)	3/4 c. flour
1 c. sugar	1/2 tsp. cinnamon
2 c. chopped apples	1 tsp. baking powder
1/2 c. chopped nuts	1 tsp. salt

Combine egg, sugar, apples and nuts. Sift remaining ingredients together. Add to first mixture. Pour into greased pie pan. Bake at 350° for 30 minutes.

DEEP DISH APPLE PIE WITH CANDIED CRUST

Frances Whitman

FILLING:

5 or 6 tart apples

TOP CRUST:

1 c. brown sugar	1/8 tsp. nutmeg
1 c. cake flour	1/2 c. butter
1/4 tsp. salt	

1. Fill well-greased dish with thin slices of apples which have been peeled and cored.
2. Mix together sugar, flour, salt and nutmeg. Work butter into dry ingredients with a pastry blender until the mixture is like coarse corn meal.
3. Pat mixture on top of apples to form a top crust. There is no bottom crust.
4. Bake in a moderate oven, 325° F. for 50 minutes. Serve plain or topped with whipped cream or ice cream. Time: Bake 50 minutes. Temperature: Moderate oven, 325° F. Amount: Serves 6 to 8 persons.

*We exaggerate misfortune and happiness alike.
We are never so wretched or so happy as we say we are.*

GERMAN CHOCOLATE PIE*Frances Tomlin*

1/2 c. oleo	3 T. flour
1/2 bar German chocolate	1 c. sugar
1 tsp. vanilla	1/2 c. nuts (chopped)
3 eggs	

Melt over low heat: oleo, chocolate bar and vanilla. Cool. Mix and beat eggs, flour and sugar for 3 minutes on high speed. Fold chocolate mixture into egg mixture. Add nuts and pour into greased pie pan. Bake at 325° for 35 minutes. Cool. Cover with foil and refrigerate 4 to 6 hours. Cover with Cool Whip. Garnish with shaved chocolate.

This dessert is like a brownie and will fall when taken from the oven.

HUNGARIAN CHERRY PIE*Carol Moeder*

1 stick oleo (melted)	1 c. milk
1 c. flour	1 T. baking powder
1 c. sugar	

Mix together flour, sugar, milk and baking powder. Pour batter on top of oleo and mix. Place in ungreased 9x9 pan and add cherry or other pie filling on top. Bake 30 to 45 minutes in 350° oven.

LEMON PIE FILLING*Irene Minihan*

1 c. sugar	1 lemon rind (grated)
1/4 c. cornstarch	1/4 c. lemon juice
1/8 tsp. salt	3 egg yolks
1 1/4 c. warm water	1 T. butter

Mix together all ingredients and cook over low fire until thickened. Cool. Then pour into graham cracker crust.

For meringue: Beat 3 egg whites until frothy; add 1/4 teaspoonful salt, 1/2 teaspoonful vanilla extract and 6 tablespoonsful granulated sugar. Continue beating until stiff peaks are formed. Bake meringue at 425° about 4 minutes or until golden brown.

GRAHAM CRACKER CRUSTS*Irene Minihan*

1/3 c. graham crackers (crumbled)	1/3 c. melted butter
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Mix graham crackers and butter together well. Pat into a well greased 9 inch pie pan; save 3 tablespoonsful of crumbs for top of pie. Bake at 375° for 12 to 15 minutes.

PEPPERMINT CHIFFON PIE

*Mrs. Velea Wess
Castleton*

1/2 c. crushed peppermint stick candy	3 slightly beaten egg yolks
1/2 c. sugar	1/4 tsp. salt
1 envelope (1 T.) unflavored gelatin	5 drops red food coloring
1 1/4 c. milk	3 egg whites (beaten)
	1/2 c. whipped cream

Cook and stir: candy, 1/4 cup sugar, gelatin, milk and egg yolks; over low heat until gelatin dissolves and candy melts. Tint with the food coloring. Chill until partially set.

Beat egg whites and 1/4 cup sugar; fold into first mixture. Then fold in whipped cream. Chill until mixture mounds slightly when spooned. Pile in crust. Chill.

RHUBARB PIE

Leone Wood

3 c. cut rhubarb	2 T. flour
1 1/2 c. sugar	2 egg

Mix sugar and flour. Add well beaten eggs, mix. Put rhubarb in unbaked crust and pour mixture over it. Bake at 450° for 10 minutes then 350° until brown.

SQUASH PIE

Marie Miller

Baked pie shell	2 T. butter
1 1/2 c. mashed squash	4 T. cornstarch
1 c. milk	1 tsp. vanilla
1 tsp. pumpkin pie spice	3 eggs
1/2 c. sugar	

Bring squash, milk and butter to boil. Mix cornstarch, sugar and spice; add to hot mixture. Beat egg yolks and add to mixture. Cool and pour into baked pie shell. For meringue beat egg whites with 1/4 teaspoonful pumpkin pie spice and 1 teaspoonful vanilla until soft peaks form. Gradually add 1/4 cup sugar, beating until stiff peaks form and all sugar is dissolved. Spread on pie filling and bake at 350° for 12 to 15 minutes or until meringue is golden.



FRESH STRAWBERRY PIE*Linda Pina*

1 quart fresh strawberry
 1 1/2 c. sugar
 3 T. cornstarch
 1 1/2 c. water

1 (3 oz.) strawberry gelatin powder
 Whipping cream
 1 baked 9 inch pie shell

Fill baked pie shell with whole strawberries. Combine sugar, cornstarch, water and a few drops of red food coloring. Bring to boil until thick and clear, about 1 minute. Remove from burner and add gelatin powder, mix well. Cool slightly; pour over strawberries in pie shell. Chill for 1 hour or more. Serve with whipped cream or dessert topping.

STRAWBERRY PIE*Kathye Oberle***FILLING:**

1 1/2 c. sugar
 3 T. cornstarch
 1 1/2 c. water

3 T. strawberry Jell-O powder
 1 quart strawberries (fresh or frozen)

CRUST:

1 c. flour
 1 T. sugar

1 stick oleo

FILLING: Bring to boil sugar, cornstarch and water; cook until clear. Remove from heat, then add Jell-O powder and enough food coloring for desired color. When cool add strawberries. Place in baked pie shell.

CRUST: Mix flour, sugar and oleo. Put into a 10 inch pie pan and pat out until it fills the pie pan. Bake at 350° until golden brown. Then put filling in. **VERY IMPORTANT** must keep in ice box until ready to use or crust will get soggy.

HOT WATER PIE CRUST*Mrs. Hattie Dueser*

1/4 c. boiling water
 1/2 c. shortening
 1 1/2 c. sifted flour

1/2 tsp. baking powder
 1/2 tsp. salt

Pour hot water over shortening, beat until creamy. Sift flour, baking powder and salt. Stir together. Form into a ball, chill. Roll to 1/8 inch thickness on a floured board. Makes 2 (9 inch) pie crusts.

NEVER FAIL PIE CRUST*Karen LeBlanc*

1 c. shortening
 1/2 c. boiling water

1/4 tsp. salt
 3 c. sifted flour

Mix together salt, boiling water and shortening; stir until foaming. Add flour and cool 15 to 30 minutes before using. Makes 2 or 3 pie shells.

PIE CRUST

Clare Hamilton

3 c. flour	5 T. cold water
1 1/4 c. shortening (if lard, use 1 c.)	1 beaten egg
1 tsp. salt	1 T. vinegar

Blend flour, shortening and salt together. Combine water, egg and vinegar and add to flour mixture. This makes 3 (9 inch) crusts. Baked at desired temperature for pie recipe.

PIE CRUST

Louise Urban

1 1/4 c. flour <i>plus</i> 1 T.	1/2 c. vegetable oil
2 T. sugar	2 T. milk
Pinch of salt	

Put all in the pie pan and mix in the pan. Press out in side and bottom with your hands as thin as possible. Punch holes in crust with a fork. Bake at 425° for 10 minutes.

PUDDINGS

ENGLISH DATE PUDDING

Clare Hamilton

1 1/2 c. brown sugar	1 c. milk
1 1/2 c. water	1/2 c. chopped dates
1 scant c. white sugar	1/2 c. chopped nuts
1 c. flour	1 tsp. vanilla
1 tsp. baking powder	Dash of salt

Dissolve brown sugar and water in 7x10 inch loaf pan and set aside. Sift into bowl sugar, flour, baking powder and salt, add milk and vanilla to the dry ingredients. Stir in dates and nuts.

Pour batter over brown sugar and water mixture. Do not stir the batter into the sugar and water. Bake at 375° for 20 or 25 minutes. Serve with whipped cream if desired.



HOT FUDGE PUDDING*Judy Dodge*

1 c. flour	2 T. shortening (melted)
2 tsp. baking powder	1 c. chopped nuts
1/4 tsp. salt	1 c. brown sugar
3/4 c. sugar	1/4 c. cocoa
2 T. cocoa	1 3/4 c. hot water
1/2 c. milk	

Mix flour, baking powder, salt, sugar and 2 tablespoonsful cocoa in bowl. Stir in milk and shortening. Blend in nuts. Spread in pan 9x9x1 3/4 inch. Sprinkle with mixture of brown sugar and 1/4 cup cocoa. Pour hot water over entire batter. Bake 350° oven for 45 minutes. Serves 9.

ICE CREAM PUDDING PIE*Anita Heble*

1 c. cold milk	1 c. (1/2 pint) ice cream
Jell-O instant pudding	Pie shell

Pour 1 cup cold milk into bowl. Add Jell-O instant pudding. Beat slowly until blended, about 1 minute. Stir in 1 cup *VERY* soft ice cream. Pour at once into cooled, baked 8 inch pie shell. Chill for at least 1 hour.

MYSTERY PUDDING*Doris Johnson*

1 1/4 c. flour	17 oz. fruit cocktail <i>and</i> juices
1 c. sugar	1 tsp. vanilla
1 tsp. baking soda	1/2 c. brown sugar (firmly packed)
1/4 tsp. salt	1/2 c. chopped nuts
1 egg (beaten)	Whipped cream

Combine flour, salt and soda in mixing bowl. Combine egg, fruit cocktail and juices and vanilla; add to dry ingredients and mix to dampen. Pour into greased 8 inch square pan. Mix brown sugar and nuts. Sprinkle over batter. Bake at 350° for 45 minutes or until done. Cool. Top with whipped cream. Serves 9.

NEVER FAIL BAKED CUSTARD*Marie Miller*

5 eggs	5 heaping T. sugar
1 quart milk	1 tsp. vanilla

Heat milk. Cream egg yolks and sugar thoroughly. Add warm milk slowly to sugar. Beat egg whites until foamy and fold into other mixture and add vanilla. Pour mixture into pan and set in pan of hot water. Bake 325° for about 60 minutes or until done. Serves 6.

PEACH PUDDING

Cora Garcia

1/4 c. sugar

3 eggs (beaten)

1/2 tsp. salt

Sliced dry bread

1/2 tsp. vanilla

6 peaches (sliced)

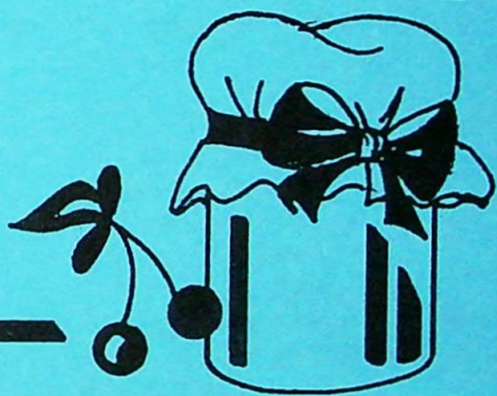
2 c. milk

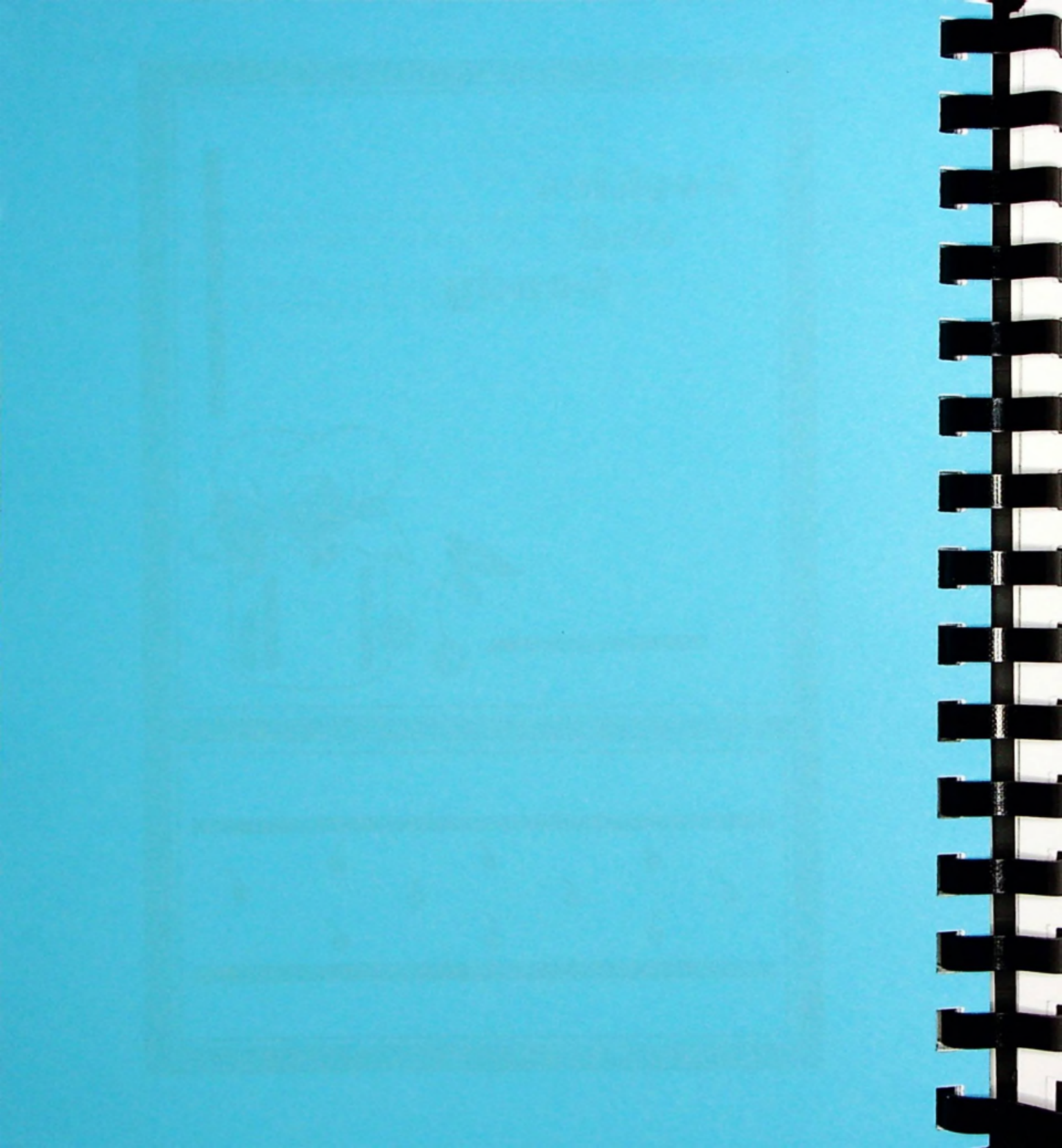
Mix sugar, salt and vanilla with milk and stir in well beaten eggs. Dip slices of bread. Arrange alternating layers of bread and sliced peaches to fill dish. Pour any remaining liquid over the top.

Set dish in pan of hot water and bake in moderate oven (350°) about 30 minutes or until firm. Serve hot with any desired pudding sauce. Serves 6.

§ § § § §

Cookies and Candy





COOKIES

ALMOND BISCUITS (COOKIES)

Frances Ruelas

4 c. all-purpose flour	1 1/2 tsp. almond extract
1 tsp. baking powder	1 tsp. vanilla
2 c. soft shortening	1 egg yolk (slightly beaten)
2 c. sugar	1/2 c. blanched whole almonds
1 egg (slightly beaten)	

Cream shortening and sugar; add the vanilla and almond extracts; add the beaten egg. Sift the flour and baking powder. Add to creamed mixture. Mix well; finish by kneading with hands. Lightly pat (or roll with a floured rolling pin) dough to 1/4 inch thickness on an unfloured surface. With a floured, 2 1/2 inch round cookie cutter, cut out cookies and place 1 inch apart on an ungreased cookie sheet. Combine egg yolk and 1 tablespoonful water; lightly brush tops of cookies. Press an almond in the center of each and bake in a preheated oven at 375° for 15 to 18 minutes or until just a golden color. Makes 4 dozen cookies.

APPLE GIFT COOKIES

Gertrude Struble

1 c. firmly packed light brown sugar	1/2 tsp. salt
1/2 c. shortening	1 tsp. cinnamon
1 egg (beaten)	1/2 tsp. nutmeg
1 1/2 c. sifted all-purpose flour	1/4 tsp. allspice
1/2 tsp. baking soda	1 c. chopped raw apples

Cream sugar and shortening until very light, add beaten egg. Mix and sift dry ingredients, add. Stir in apples. Drop in balls on greased pan. Bake 12 to 15 minutes at 375°. Easy to pack. The apples keep the cookies moist.

CANDY CANE COOKIES

Sharon Reese

1 c. soft shortening	1 c. sifted powdered sugar
1 egg	1 1/2 tsp. almond flavoring
1 tsp. vanilla	2 1/2 c. sifted flour
1 tsp. salt	1/2 tsp. red food coloring

Mix shortening, sugar, egg and flavoring. Mix flour and salt and stir in. Divide dough, add coloring to 1/2. Roll 1 teaspoonful each color into a 4 inch strip. Twist like a rope and form candy cane shape. Put on greased sheet. Bake at 375° for 10 minutes.

CARROT COOKIES

Norberta Perez

1 scant c. shortening	2 c. flour
1 c. mashed cooked carrots	1 tsp. baking powder
3/4 c. sugar	3/4 tsp. salt
1 egg (well beaten)	

Cream sugar, shortening and add carrots. Sift flour and baking powder 3 times. Add egg, flour mixture and salt and mix well. Drop from teaspoon. Bake at 375° oven for 15 minutes on greased cookie sheet.

Ice with: 1 cup powdered sugar, 3 teaspoonsful grated orange rind and enough juice from an orange to make sugar spread well. Spread on warm cookies.

CHIP CHOCOLATE COOKIES

Virginia Seck

1 c. shortening	1 tsp. vanilla
1 c. granulated sugar	3 c. flour
1/2 c. brown sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 T. water	1 (6 oz.) chocolate chips

Cream together shortening, granulated sugar and brown sugar. Add eggs, water and vanilla. Mix well, then add sifted flour, soda and salt, and add chocolate chips. Bake 12 minutes in a 375° oven.

CHOCOLATE DROP COOKIES

Anna Holman

1/4 c. shortening	1/2 tsp. soda
1 c. brown sugar	2 chocolate squares (melted)
1 egg (beaten)	1 c. chopped nuts
1/2 c. milk	1 tsp. vanilla
1 1/2 c. flour	

Cream shortening and sugar. Add egg, milk, flour and soda. Mix well and add vanilla and nuts. Drop on greased baking sheet. Bake at 370° for 12 to 15 minutes.

COWBOY COOKIES

Esther Staab

1 c. granulated sugar	1 tsp. baking soda
1 c. brown sugar	1/2 tsp. salt
1 c. shortening	2 c. oatmeal
2 eggs	1 pkg. chocolate chips
2 c. flour	1 tsp. vanilla
1/2 tsp. baking powder	

Cream sugars and shortening thoroughly. Add eggs, mix well. Sift together flour, baking powder, baking soda, salt and add to above mixture. Add oatmeal, chocolate chips and vanilla. Drop by tsp. and bake in 350° oven for 8 to 10 minutes.

CRY BABIES (COOKIES)*Marie Kountz*

1/2 c. shortening	2 c. flour
1/2 c. sugar	1 tsp. baking soda
1/2 c. molasses	1/2 tsp. salt
1 egg	1/2 tsp. ground ginger
1/2 c. buttermilk	

Mix sugar, shortening, molasses and egg in large bowl. Beat until light and fluffy. Stir in dry ingredients and buttermilk alternately, 1/3 at a time, mix well after each addition. Drop dough by teaspoon 2 inches apart on greased cookie sheet. Bake in 375° oven about 10 or 12 minutes; remove from baking sheet. Cool on racks. Drizzle with lemon icing while warm. Makes 4 dozen.

LEMON ICING:

1 c. powdered sugar	1/2 tsp. lemon extract
2 T. milk	

Mix until smooth.

GINGERSNAPS*Kathye Oberle*

1 1/2 c. shortening	4 tsp. soda
2 c. sugar	2 tsp. cinnamon
2 eggs	2 tsp. cloves
1/2 c. molasses	2 tsp. ginger
4 c. flour	

Cream shortening and sugar. Beat in eggs; add molasses and dry ingredients. Make into 1 inch balls and roll in sugar. Place on greased cookie sheet and bake for 15 minutes at 375°.

JACKSONVILLE CRISP COOKIES*Nadine Oberle*

1/2 c. shortening	1/8 tsp. salt
1/2 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1 c. cornflakes
1 egg	1 c. oatmeal
3/4 c. flour	1/4 c. nuts
1/2 tsp. baking powder	1/4 c. coconut

Cream shortening and sugar; add egg. Sift salt, baking powder and flour together and add to mixture. Add vanilla and last cornflakes, oatmeal, nuts and coconut. Drop by teaspoon on greased cookie sheet and bake 12 minutes at 375°.

*There's a girl who has been trying to run away from home;
everytime she gets to the door, the phone rings.*

NO BAKE COOKIES

*Mrs. Tom Grilliot
Castleton*

2 c. sugar	1 tsp. vanilla
1/4 c. cocoa	Dash salt
1/2 c. oleo	1/2 c. crunchy peanut butter
3 1/2 c. oatmeal	

Cook sugar, cocoa and oleo 1 minute, after it starts to boil. Remove from heat and mix vanilla, salt and peanut butter, while still hot pour chocolate mixture over oatmeal. Drop by teaspoonful on greased cookie sheet. Refrigerate for 1 hour.

NO BAKE CHOCOLATE COOKIES

Estelle Hoskinson

1 (12 oz.) pkg. chocolate chips	1 pkg. (16 oz.) crushed graham crackers
1 can sweetened condensed milk	1/2 c. nuts
Coconut (optional)	1 tsp. vanilla

Melt chips in a double boiler over hot water. Add condensed milk. Remove from heat. Add graham crackers, nuts, coconut if desired and vanilla. Drop by spoonfuls on waxed paper. Chill.

NO BAKE CHOCOLATE COOKIES

Mrs. Thomas Kirkby

2 c. sugar	1/4 c. butter
1/2 c. milk	3 T. cocoa
3 c. quick oatmeal	1 tsp. vanilla
1/2 c. peanut butter	1/2 c. nuts (if desired)

Put sugar, milk, butter and cocoa in 2 quart saucepan; bring to boil, cook 1 minute. Remove from heat, quickly add oatmeal, peanut butter and vanilla and nuts. Stir until well mixed. Drop by teaspoonful on wax paper. Let stand for 1/2 hour to dry. Makes 2 dozen cookies.

OATMEAL COOKIES

Anna Holman

1/2 c. shortening	2 c. flour
1 c. sugar	1 tsp. soda
2 beaten eggs	1 tsp. cinnamon
1/4 c. milk	1 tsp. salt
2 c. oatmeal	1 c. raisins

Cream shortening and sugar. Add beaten eggs and milk. Add flour, spices and soda; beat together. Add raisins (nuts optional). Drop by teaspoonful on greased baking sheet. Bake at 375° for 12 to 15 minutes or until brown.

PEANUT COOKIES*Dorothy Graham*

1 c. sifted flour	1/2 c. sugar
1/4 tsp. salt	1 egg (well beaten)
2 tsp. baking powder	2 T. milk
3 T. shortening	1 c. unsalted peanuts

Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy. Add egg, milk and sifted dry ingredients. Chop 2/3 c. peanuts very fine and add to dough. Drop from teaspoon onto greased baking sheet, top with remaining peanuts and bake in moderate oven (350°) 15 to 20 minutes. Makes 2 dozen cookies.

PEANUT BUTTER COOKIES*Virginia Almanza*

1/2 c. shortening	1 egg
1 c. light brown sugar	1 1/2 c. sifted all-purpose flour
1/2 c. peanut butter	1 tsp. soda
1/2 tsp. salt	

Blend shortening, sugar, peanut butter, salt and egg. Add combined dry ingredients and mix well. Shape into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Press a crisscross on each ball with tines of fork. Bake at 375° for 10 to 12 minutes. Cool on cookie sheets 2 to 3 minutes before removing to rack to cool.

RUSSIAN SNOW BALLS*Doris Johnson*

1/2 lb. butter	1/8 tsp. salt
2 c. sifted flour	1/2 tsp. nutmeg
1 1/2 c. ground pecans	3 tsp. powdered sugar

Mix all ingredients together thoroughly. Roll into balls 1 inch and place on greased baking sheet. Bake until lightly browned, about 12 minutes at 375°. Remove cookies from pan and while still warm roll in powdered sugar.

SCOTCH-SHORTBREAD COOKIES*Mrs. Elmer Hayes
Castleton*

1 c. soft butter	2 1/2 c. sifted flour
1/2 c. plus 2 T. sugar	

Cream together butter and sugar, stir in flour. Mix thoroughly with hands. Chill dough (optional). Roll out and cut with cookie cutter. Bake on ungreased sheet at 300° for 20 to 25 minutes. Ice with powdered sugar icing using cake coloring for different colored cookies.

SKILLET COOKIES*Beverly Dorgan*

2 T. oleo	1 1/2 c. chopped dates
2 eggs	2 c. Rice Krispies
1 c. sugar	1 c. chopped pecans
1/2 tsp. salt	Powdered sugar

Melt oleo in large skillet; add eggs, sugar, salt and dates and cook over medium heat for 5 to 8 minutes. Remove from heat and add Rice Krispies and pecans. Cool slightly. Grease hands lightly and form mixture into small balls. Roll in powdered sugar. For variety, roll in coconut or finely chopped nuts.

SUGAR COOKIES*Joyce Herrell
Castleton*

1 c. shortening	1 tsp. baking powder
2 c. sugar	1/4 tsp. salt
1/4 c. milk	1/4 tsp. soda
4 c. flour	1 1/2 tsp. vanilla
2 eggs	

Cream all ingredients and add vanilla last. Roll out and cut with cookie cutter. Bake in 400° oven for 10 minutes.

SUGAR COOKIES*Alice Viegra*

3/4 c. shortening	2 1/2 c. flour
1 c. sugar	1 tsp. salt
2 eggs	1 tsp. baking powder
1/2 tsp. vanilla	

Mix together shortening, sugar, eggs and vanilla. Add flour, salt and baking powder. Chill 1 hour. Roll to 1/8 inch thickness and cut out cookies. Place on ungreased cookie sheet and bake in 400° oven for 6 to 8 minutes.

UNBAKED COOKIES*Marie Kaiser*

1/2 c. sugar	1/2 c. peanut butter
1/2 c. white syrup	2 c. Rice Krispies cereal
1/2 tsp. vanilla	

Boil sugar and syrup 1 minute. Stir in rest of ingredients and spoon onto waxed paper.

UNBAKED COOKIES*Mrs. Harvey A. Grubb*

2 c. sugar	1 stick oleo
2 T. cocoa	1/2 c. milk
2 c. oatmeal	1/2 c. coconut
1/2 c. peanut butter	1/2 c. nutmeats
1 tsp. vanilla	

Mix in saucepan; sugar, oleo, milk, cocoa and cook on low heat to a rolling boil and boil 1 minute. Remove from stove and mix quickly with remaining ingredients. Drop by teaspoonful on cookie sheet or waxed paper.

VANILLA SUGAR COOKIES*Ann Ramos*

1 c. margarine	2 c. flour
1 1/4 c. powdered sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	1/8 tsp. salt

Cream shortening, sugar, egg and vanilla. Sift flour, soda, cream of tartar and salt together; combine mixtures and blend well. Divide dough in half; make 2 rolls. Wrap in waxed paper or foil. Chill in refrigerator or freezer. Slice 1/4 inch thick; bake on ungreased cookie sheet 8 to 10 minutes at 350°. Makes about 5 dozen cookies. Dough can be frozen and baked as desired.

ALMOND BUTTER CRUNCH*Luanne Schulte*

1 c. butter	3 T. water
1 1/3 c. sugar	1 c. coarsely chopped blanched almonds (toasted)
1 T. light corn syrup	1 c. finely chopped almonds
1 c. milk chocolate chips	

Melt butter in saucepan. Add sugar, syrup and water. Cook, stirring often to hard crack stage (300°). Stir in coarsely chopped nuts. Spread in greased pan or cookie sheet. Sprinkle with chocolate chips. Allow chips to soften slightly then spread. Top with remaining nuts. Cool and break into pieces.

BAKELESS ORANGE-COCONUT COOKIES*Genie Rodriquez*

1 (6 oz.) frozen orange juice (thawed and diluted)	1 (12 oz.) pkg. vanilla wafers (finely crushed)
1 stick butter <i>or</i> oleo (softened <i>and</i> cut into small pieces)	1 lb. powdered sugar
	Coconut

Combine orange juice, butter, wafer crumbs and powdered sugar. Using hands, mix thoroughly until butter is evenly distributed. Roll dough into walnut sized balls. (Dough should be slightly sticky in order for coconut to stick to it.) Roll cookies in coconut. Refrigerate cookies until firm. Makes about 4 dozen cookies.

Cookies may be stored for a relatively long time in refrigerator, and they also freeze nicely.

CASSEROLE COOKIES*Theresa Flores*

2 eggs	1 c. flaked coconut
1 c. sugar	1 tsp. vanilla
1 c. chopped nuts	1/4 tsp. almond extract
1 c. chopped dates	1/4 c. sugar (for coating)

Beat eggs well, gradually add 1 cup sugar, beating until mixture is light and fluffy. Stir in nuts, dates, coconut, vanilla and almond extract. Turn into ungreased 2 quart casserole. Bake in 350° oven for 30 minutes. Remove from oven and while still hot stir well with a wooden spoon. Let cool then form into 1 inch balls. Roll in 1/4 cup sugar. Makes approximately 3 dozen cookies.

DREAM DELIGHT*Estelle Hoskinson***CRUST:**

1 c. flour	1/4 tsp. baking powder
1/4 c. butter	1/3 c. brown sugar
1/4 c. chopped pecans	

TOPPING:

2 eggs (beaten until foamy)	3/4 c. dark corn syrup
1/4 c. brown sugar	2 T. flour
1/2 tsp. salt	1 tsp. vanilla
3/4 c. pecans	

CRUST: Sift flour and baking powder. Blend butter and brown sugar; add to flour and pecans. Pat in greased 8x8 inch pan. Bake 10 minutes at 350°.

TOPPING: Mix all ingredients except pecans and pour in baked crust. Top with pecans. Bake at 350° for about 20 to 30 minutes, cut in pieces.

JUBILEE JUMBLES*Clare Hamilton*

1/2 c. soft shortening	2 3/4 c. flour
1 c. brown sugar	1/2 tsp. soda
1/2 c. white sugar	1 tsp. salt
2 eggs	1/2 c. nuts
1 tsp. vanilla	1/2 c. chopped dates
1 c. Carnation evaporated milk	

Mix shortening, sugars, eggs; stir in milk and vanilla. Sift flour, salt and soda, add to mixture. Blend in nuts and dates. Chill 1 hour or overnight. Drop by teaspoonful on greased baking sheet. Bake at 375° for 10 minutes.

MINTY CHOCOLATE SLICES*Dorothy Graham*

1 c. sugar	1 1/2 c. sifted flour
2/3 c. butter <i>or</i> oleo	1/2 c. cocoa
1 egg (unbeaten)	1/2 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
Few drops mint extract	1 c. finely chopped nuts

Cream sugar and butter until fluffy; add egg and flavorings, beat well. Sift flour with cocoa, soda and salt. Stir into first mixture. Add nuts and mix well. Chill dough shaped into 2 long rolls about 1 1/2 inches in diameter. Wrap in foil or waxed paper; chill and store in refrigerator. When cookies are needed slice thin and bake on ungreased baking sheet at 375° for 8 to 10 minutes. Makes about 6 dozen.

DOUBLE MINT SLICES: Put cooled cookies together; sandwich style, with creamy mint filling:

3 T. soft butter <i>or</i> oleo	1/8 tsp. mint extract
2 1/2 c. sifted powdered sugar	1 <i>or</i> 2 drops green food coloring
2 T. milk	

Combine all ingredients and beat with mixer until smooth and creamy.

ORANGE DROP COOKIES*Louise Wendler*

1 c. brown sugar	1 1/2 tsp. orange rind
1 c. granulated sugar	1 tsp. soda
3/4 c. shortening	1/4 tsp. salt
2 eggs (beaten)	1 T. warm water
Juice of 1 orange	3 c. flour
1 1/2 tsp. baking powder	1 c. nuts (chopped)

Cream sugars and shortening. Add eggs, orange juice and rind, water and soda. Add dry ingredients and nuts. Bake at 350° for 12 to 15 minutes. Frost while still warm with powder sugar made with the juice of orange.

PINEAPPLE DROP COOKIES*Mary Colby*

1 c. shortening	2 eggs
1/2 tsp. salt	1 c. crushed, drained pineapple
1 T. lemon juice	3 c. sifted flour
1 1/2 c. sugar	1 tsp. soda

Blend salt and lemon juice with shortening, cream in sugar until light and fluffy. Beat in eggs, 1 at a time. Sift flour and soda together; add pineapple and flour to first mixture. Drop by spoonful onto lightly greased cookie sheet. Bake for 12 minutes at 400°. **ICING:** Melt and brown 5 tablespoonsful butter; add 5 tablespoonsful cream. Add powdered sugar until it is of spreading consistency. Spread on cookies while warm.

PORTZILKE (NEW YEAR YEAST COOKIES)*Geneva Hull*

2 pkg. active dry yeast	2 c. warm milk
4 eggs (beaten)	1 tsp. salt
1/2 c. warm water	2 1/4 c. butter
1/4 c. sugar	6 c. flour <i>or</i> more
2 c. raisins	

Dissolve yeast in water. Add remaining ingredients. Add flour to make a soft dough. Knead until smooth. Let rise until double. Punch down. Make 50 balls. Place on lightly greased cookie sheet so they will not touch when raised. Brush rolls with melted butter. Let rise again. Bake in preheated oven, 375°, about 15 minutes or until lightly browned. Brush again with butter and roll in powdered sugar. Cool on rack.

QUICK OATMEAL COOKIES*Veva Davenport*

2 c. sugar	3 c. quick oats (uncooked)
1 stick oleo	1 tsp. vanilla
2 T. cocoa	3 T. (rounded) peanut butter
1/2 c. milk	

Bring sugar, oleo, cocoa and milk to rolling boil, boil 1 minute. Remove from fire and add oats, vanilla and peanut butter. Mix thoroughly and drop by spoonful on waxed paper.

REFRIGERATOR COOKIES*Gertrude Struble*

1 c. shortening	3 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. cream of tartar
2 T. milk	1 c. pecans

Cream shortening and brown sugar. Beat in eggs and milk. Add sifted ingredients and blend well. Stir in pecans. Form into rolls and chill. Bake at 325° for 8 to 10 minutes. Yields: 6 dozen.

RHUBARB SOUR CREAM CRUNCH*Veva Davenport***CRUNCH MIXTURE:**

1 c. fine cornflake crumbs	1 tsp. cinnamon
1 c. sifted flour	1/2 c. melted oleo
1/4 c. brown sugar (firmly packed)	

FILLING:

1 egg	1 c. sour cream
1 1/4 c. white sugar	3 c. cut rhubarb
3 T. cornstarch	

CRUNCH MIXTURE: Mix well and press 1/2 mixture into a 9x9 inch pan.

FILLING: Beat egg slightly and add white sugar, cornstarch and sour cream. Mix together with rhubarb and spread over crunch mixture. Top with remaining crunch mixture and bake 1 hour in 325° oven. Cool before serving.

DATE COOKIES*Marie Kaiser***FILLING:**

1 lb. dates (cut fine)
 1 1/2 c. nuts
 1/2 c. sugar

1 c. water
 1 tsp. vanilla

DOUGH:

2 c. brown sugar
 1 c. shortening
 3 eggs

1 tsp. soda *and* baking powder
 1/2 tsp. salt
 4 c. flour (approximately)

FILLING: Cook first 4 ingredients until thick, then add vanilla and let cool.

DOUGH: Cream sugar and shortening; add eggs. Sift and add soda, baking powder, salt and flour. Roll dough out on slightly floured area to about 1/2 inch thickness. Spread above filling on dough and roll up like a jelly roll. Place in wax paper and refrigerate. Slice in 1/4 inch slices; bake at 375° for 10 minutes on greased cookie sheet.

ZUCCHINI COOKIES*Lupe Lutz*

1 1/2 c. peeled and grated zucchini
 1 tsp. baking soda
 1 egg
 3/4 c. white sugar
 1/2 c. margarine

2 1/4 c. flour
 1/2 tsp. cloves
 1/2 tsp. cinnamon
 1/2 tsp. salt
 1 c. chopped nuts
 1 c. raisins

Pour hot water over raisins and let stand a few minutes, then drain. Cream margarine and sugar; add remaining ingredients. Drop on greased cookie sheet. Bake in 375° oven about 10 to 15 minutes. Makes about 5 to 6 dozen cookies.



BARS

BROWNIES

Lupe Ojeda

2 sticks oleo
2 c. sugar
1 tsp. vanilla
6 T. cocoa

1 c. chopped nuts
4 eggs (separate yolks *and* whites)
1 1/2 c. flour

Cream oleo and sugar, add vanilla, egg yolks. Add sifted dry ingredients, add nuts. Beat in egg whites. Bake at 375° for 20 to 25 minutes.

BROWNIES

Karen LeBlanc

1/2 c. sifted flour
1/2 tsp. baking powder
2 squares chocolate
1/2 c. oleo

1 c. sugar
2 eggs
1/2 c. nuts
1 tsp. vanilla

Melt oleo and chocolate over low heat. Remove from heat, blend in sugar, add eggs, 1 at a time. Add flour, baking powder and vanilla; then add nuts. Bake in greased 9x9 pan at 350° for 25 to 30 minutes.

CHERRY BAR OR FRUIT BAR

Mary Davis

4 c. ground cornflakes
1 c. brown sugar

1 (21 oz.) can cherry fruit filling
1/2 c. butter

Mix together cornflakes, sugar and butter. Place 1/2 of the mixture in a greased pan and add fruit. Then put remaining cornflakes mixture on top. Place in a 350° oven for 15 to 20 minutes.

FUDGE NUT SWIRLS

Frances Ruelas

1 c. butter *or* margarine
2 c. light brown sugar
2 eggs
3 c. quick oats

2 1/2 c. all-purpose flour
1 tsp. soda
1 tsp. salt

Cream butter and sugar together. Add eggs; beat until light and fluffy. Sift dry ingredients together and stir in rolled oats. Add dry ingredients to creamed mixture. Spread 2/3 of dough in bottom of greased 9x13x2 inch pan. Cover with fudge filling. Dot remaining dough by teaspoonfuls over filling. Swirl with the back of a spoon. Bake in preheated oven at 350° for 25 to 30 minutes. Cool and cut into bars.

Boil vinegar in a pan to remove sediment.

FUDGE FILLING

Frances Ruelas

- | | |
|---------------------------------|-----------------------|
| 2 c. semi-sweet chocolate chips | 1/2 tsp. salt |
| 1 c. sweetened condensed milk | 1 c. chopped nutmeats |
| 2 T. butter | 2 tsp. vanilla |

Mix together and cover with fudge nut swirls dough.

PECAN CHEWIES

Marie Kountz

- | | |
|------------------|--------------------------------------|
| 2 c. biscuit mix | 1 lb. box brown sugar |
| 4 eggs (beaten) | 1 c. pecans (other nuts may be used) |

Put biscuit mix, sugar and eggs in large bowl and beat well (preferably electric mixer) add nuts. Pour in well greased jelly roll pan. Bake 350° oven for 20 to 25 minutes. Cool in pan and cut in bars.

GLAZED OATMEAL BARS

Helen Morgan

- | | |
|------------------------|-------------------------|
| 1 1/2 sticks margarine | 1 2/3 c. flour |
| 1 c. brown sugar | 1 c. oatmeal |
| 1 1/2 c. white sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 1 tsp. vanilla | 1 tsp. cinnamon |
| 3 T. water | 1 c. raisins (optional) |

Cream margarine and sugars. Beat in eggs, vanilla and water. Mix dry ingredients together and sprinkle a little over raisins. Mix all together. Spread in a greased 9x13 inch pan and bake for 25 to 30 minutes at 350°.

LEMON GLAZE:

- | | |
|-----------------------|----------------------------|
| 3/4 c. powdered sugar | 3 or 4 drops lemon extract |
| 2 T. hot milk | |

Mix and drizzle over bars. Cut into bars. Makes 32.

RAISIN COOKIE BARS

Ann Ramos

- | | |
|---------------------------|-------------------------|
| 1 egg | 1 c. sifted flour |
| 2/3 c. golden brown sugar | 1/2 tsp. baking powder |
| 1/3 c. melted butter | 1/4 tsp. salt |
| 1 tsp. vanilla | 2/3 c. seedless raisins |

Beat egg, gradually beat in sugar. Stir in melted butter and vanilla. Sift together and add to mixture, flour, baking powder and salt. Add raisins. Spread in greased 9x9x1 pan. Sprinkle top with 2 tablespoonsful sugar, then with 1/2 teaspoonful cinnamon. Bake in 350° oven about 20 minutes or until done. Don't overbake. Leave in pan. Makes 24 bars.

PEANUTTY ZUCCHINI BROWNIES

Genie Rodriquez

1 c. cold water	2 sticks margarine
1/4 c. cocoa	2 c. sugar
1/4 c. powdered milk	2 eggs
1 T. lemon juice	2 1/2 c. flour
2 c. zucchini (shredded)	2 tsp. baking powder
2 tsp. vanilla	1 tsp. soda
1 tsp. burnt sugar flavoring	1 tsp. cinnamon

Blend in blender to coarse: water, cocoa, powdered milk, lemon juice and enough zucchini to make 3 cups in blender; then add vanilla and burnt sugar flavoring.

Beat in a large bowl: margarine and sugar, add eggs, 1 at a time. Sift together: flour, baking powder, soda and cinnamon. Begin and end with flour mixture and add alternately with mixture in the blender. Pour into 2 greased 9x13 inch pans or 11x16 inch sheet pan and bake at 350° for 20 to 25 minutes.

ICING:

1/2 c. evaporated milk	20 miniature marshmallows
1 c. sugar	1 c. chunky peanut butter
1 T. margarine	1 tsp. vanilla
1/4 c. cocoa	1/2 tsp. burnt sugar flavoring

Combine cocoa and sugar before cooking. Cook milk, sugar, cocoa and margarine for 2 minutes. Remove from heat and add remaining ingredients. Blend until smooth and spread on warm brownies.

Cocoa may be substituted by 1 cup chocolate chips and added with marshmallows and chunky peanut butter.

CANDY

BUTTERMILK CANDY

Leone Wood

3 c. sugar	3 T. light corn syrup
Pinch salt	2 c. nuts
1 tsp. vanilla	1 1/2 tsp. soda
1 1/2 c. buttermilk	2 T. butter

Stir soda into milk and mix well. Add all other ingredients and mix well except vanilla and nuts. Cook slowly about 30 minutes or until soft ball stage. Remove from fire and beat about 10 or 15 minutes. Add vanilla and nuts.

CARAMELS*Sharon Reese*

2 c. sugar
 1/4 lb. butter
 1 c. pecans

1 1/3 c. white syrup
 1 pint coffee cream

Mix sugar, oleo, 1 cup cream and syrup and bring to a boil. Then add other cup of cream. Cook to 238° to 240°. Remove from fire and add nuts; pour into buttered pan. Cool.

Cut into size of piece desired and wrap in wax paper.

CHOCO-PEANUT FUDGE*Mary Jasso*

1 pkg. (12 oz.) semi-sweet
 chocolate pieces

3 c. sifted powdered sugar
 1/2 c. milk

1/2 c. smooth peanut butter

Melt chocolate pieces in the top of a double boiler over simmering water. Remove from heat. Blend in peanut butter, then beat in powdered sugar and milk until smooth. Spread in a buttered pan, 8x8x2. Chill at least 1/2 hour or until firm. Cut into 1 inch squares. Cover and store at room temperature. Makes about 2 pounds.

CHOCOLATE SCOTCHEROOS*Nadine Oberle*

1 c. sugar
 1 c. light corn syrup
 1 c. peanut butter

6 c. Rice Krispies
 1 c. chocolate chips
 1 c. butterscotch chips

Combine sugar and syrup in saucepan. Cook over moderate heat, stirring until mixture begins to bubble. Remove from heat and add peanut butter mixing well. Add Rice Krispies, stir until well-blended. Press mixture into buttered 13x9 pan. Melt chips together over low heat, stirring until well-blended. Spread evenly over Rice Krispies mixture. Cool until firm. Cut into bars. Makes 48 bars.

CHOW MEIN CANDY*Nadine Oberle*

3 (6 oz.) pkg. butterscotch chips

1 can (5 oz.) chow mein noodles
 1 (16 oz.) pkg. salted peanuts

Melt chips over low heat, when they are completely melted remove from heat, mix in noodles and peanuts and drop by tablespoonfuls onto wax paper. Let stand for about 30 minutes. This makes 36 to 40 pieces.

CRANBERRY REDS*Carol Moeder*

1 can cranberry sauce
 1 c. sugar

3 (3 oz.) pkg. raspberry Jell-O
 1 c. chopped nuts

Mash cranberry sauce, add 1 cup sugar and bring just to boiling point. Add Jell-O and nuts. Pour into an ungreased 9x13 pan. Let stand overnight. Cut in squares and roll in granulated sugar.

ENGLISH TOFFEE*Kathye Oberle*

1 c. sugar
1 c. butter *or* oleo
3 T. water

1 tsp. vanilla
Hershey bars

Using a heavy pan, boil to 300°, sugar, oleo and water, stirring constantly. Add vanilla and cook a little longer. Pour in 9x9 inch pan. Lay Hershey bars on top and place in oven long enough to melt Hershey bars. Sprinkle with nuts.

FROSTED CREMES*Anna Holman*

2 c. sugar
1 c. shortening (2 sticks oleo)
2 c. cold water
1 c. dates
2 tsp. cinnamon
1/4 tsp. cloves

2 eggs
2 1/2 c. flour
1 tsp. vanilla
1 tsp. soda
1/2 c. pecans *or* English walnuts

Combine: sugar, shortening, water, dates, cinnamon and cloves. Cook on stove, boil 10 minutes. Cool. Mix remaining ingredients together in mixing bowl. Add the liquid to above, beat. Batter is thin. Pour into shallow pan (size 11x15). Bake at 350° for 30 to 35 minutes. Cool: Frost with powdered sugar icing.

GREEN APPLESAUCE CANDY*Carol Moeder*

1 c. applesauce
3/4 c. sugar

1 (3 oz.) pkg. lime Jell-O
2/3 c. chopped nuts

Boil 3 minutes applesauce and sugar. Add Jell-O and nuts. Pour into a 9x9 ungreased pan. Let stand overnight. Cut into squares and roll in granulated sugar.

MARSHMALLOW SURPRISE*Joyce Herrell
Castleton*

1 can sweetened condensed milk
(Eagle Brand)
1/4 lb. oleo

1 (14 oz.) pkg. Kraft caramels
1 lb. pkg. large marshmallows
Rice Krispies

Melt together milk, oleo and caramels in a double boiler. Dip marshmallows in caramel mixture and roll in Rice Krispies.

MILLIONAIRES OR TURTLES*Irene Minihan*

1 pkg. (14 oz.) Kraft caramels
2 T. butter *or* oleo
2 T. water

1 pkg. (12 oz.) *or* 3 c. chopped and whole
pecans
1 large Hershey bar
1/3 c. paraffin wax

Melt together caramels, butter and water; add pecans. Drop onto wax paper and let cool (about a tablespoonful in each pile).

Melt Hershey bar and paraffin wax in double boiler type pan. Dip caramel and pecan into chocolate mixture and let cool on wax paper. Makes about 40 to 48 candies.

PEANUT BRITTLE*Rosemary Davalos*

1/2 c. water
 2 c. sugar
 1 c. white syrup
 1 tsp. vanilla

2 c. raw peanuts
 2 T. butter
 2 tsp. baking soda

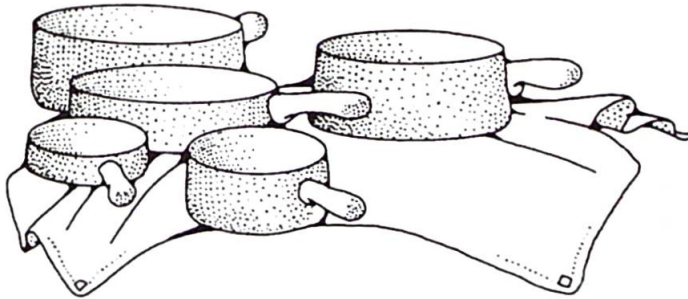
Bring water to boil, add sugar and syrup; stir until dissolved. Boil until spins thread. (Hold up stirring spoon and threads will fly away.) Approximately 7 minutes. Add peanuts and cook slowly over a low fire until golden brown. Remove from fire and add butter, vanilla and baking soda. (I add butter and vanilla and stir; then soda, stir quickly.) Spread on 2 large buttered cookie sheets and cool.

PRALINES*Leone Wood*

2 pkg. butterscotch pudding (not instant) 1 c. Pet milk
 2 c. sugar 2 T. butter
 1 c. brown sugar 2 3/4 c. pecans

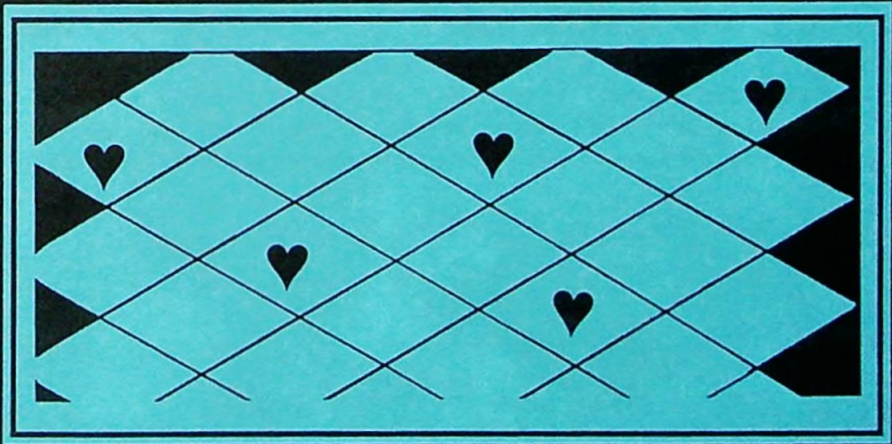
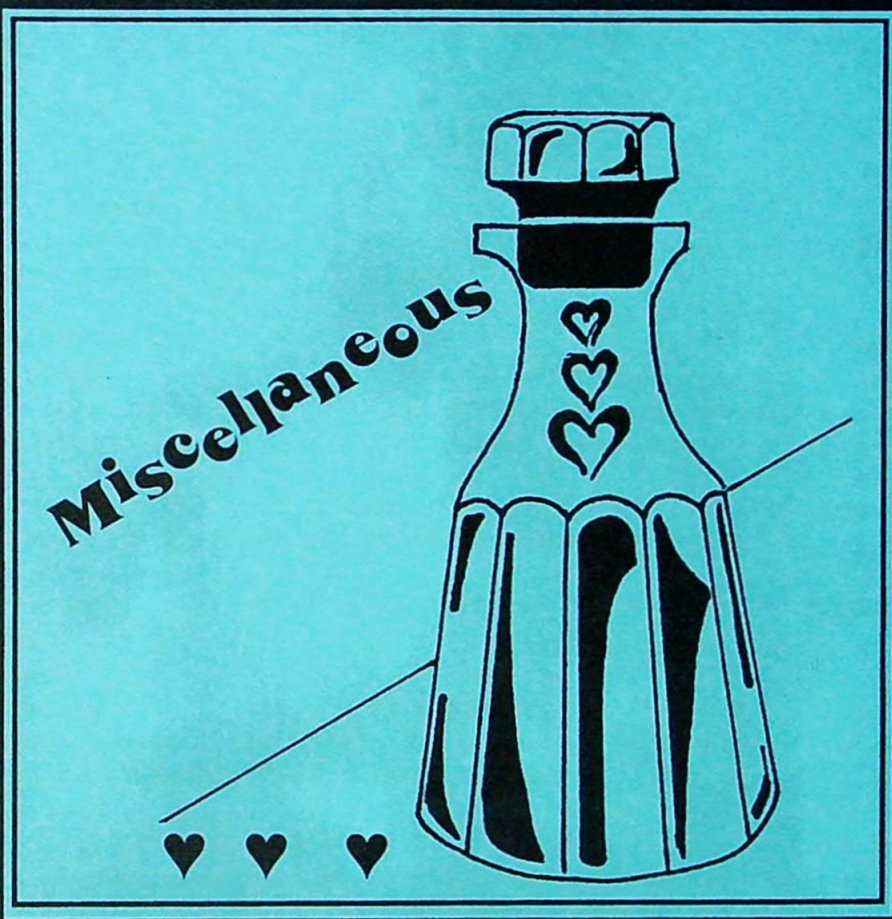
Mix all of the ingredients except pecans in saucepan. Cook and stir over low heat until sugar dissolves. Then add pecans.

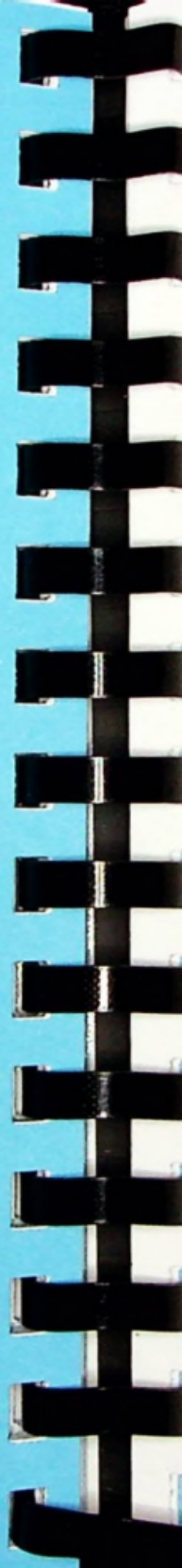
Cook and stir to full all over boil; then boil slowly about 3 to 5 minutes (until soft ball stage). Remove from heat and beat until candy thickens and still looks shiny. Drop by tablespoonfuls onto waxed paper, over greased cookie sheet, spreading each to form pattie. Watch carefully when candy begins to thicken because it thickens fast.



ADDITIONAL RECIPES

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MISCELLANEOUS

SHERBET PUNCH

Nadine Oberle

- | | |
|---------------------------------|----------------------------|
| 4 large cans lemonade (frozen) | 3 quarts ginger ale |
| 2 small cans limeade (frozen) | 2 1/2 gallon lime sherbert |
| 2 small cans pineapple (frozen) | |

Follow directions on juice cans and mix together. Just before serving add ginger ale; then place sherbet in punch to float. Serves 150.

HAWAIIAN PUNCH

Kathye Oberle

- | | |
|--------------------------------|--------------------------------|
| 1 gallon hot water | 1 (46 oz.) can apricot nectar |
| 3 (3 oz.) box raspberry Jell-O | 1 (46 oz.) can pineapple juice |
| 2 1/2 lb. sugar | 3 (6 oz.) can lemonade |
| 5 quart ginger ale | |

Mix sugar and Jell-O in hot water and heat until dissolved. Cool. Add remaining ingredients except for ginger ale; add that just before serving. Serves 100.

GOLDEN PUNCH

Nadine Oberle

- | | |
|----------------------|-----------------------------|
| 1 1/2 c. sugar | 2 cans orange juice (small) |
| 7 1/2 c. water | 1 c. lemon juice |
| 3 c. pineapple juice | 1 quart ginger ale |

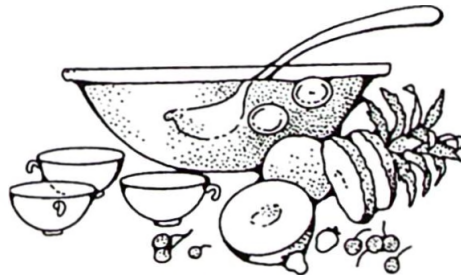
Heat sugar and 1 1/2 c. water to make a syrup. Then add remaining ingredients, except for ginger ale and add that just before serving.

FRUIT PUNCH (WEDDING PUNCH)

Frances Tomlin

- | | |
|--------------------------------------|---------------------------------------|
| 3 quarts unsweetened pineapple juice | 1 c. mint leaves (grocer or florist) |
| Juice of 8 lemons | 4 quarts ginger ale |
| Juice of 8 oranges | 2 quarts plain soda (dry soda) |
| Juice of 3 limes | 1 pint fresh strawberries (quartered) |
| 2 c. sugar | |

Combine the fruit juices, sugar and mint leaves. Cover, set in refrigerator to blend. Just before serving, add the ginger ale, and the soda. Stir in the quartered strawberries. Pour over large cake of ice in punch bowl. Float thin slices of lemon and lime on top. Serves 35.



FRUIT PUNCH*Ann Ramos*

4 (12 oz.) bottles strawberry soda
 1 c. sugar
 1/2 c. water
 1/2 c. lemon juice
 1 c. orange juice
 1 c. pineapple juice
 2 quarts chilled ginger ale

Pour strawberry soda into ice cube trays and freeze. Boil sugar and water for 5 minutes, add the fruit juices and chill. To serve, put the strawberry ice cubes into a punch bowl and pour over them the sweetened fruit juice and ginger ale. Decorate with orange slices and sprigs of mint, if desired. Lime soda may be substituted for the strawberry soda. Serves 20.

CRANBERRY PUNCH*Frances Tomlin*

6 c. cranberry cocktail
 1 can frozen orange juice
 4 pkg. Kool-Aid
 1 3/4 c. pineapple juice
 2 quart ginger ale

Follow directions for preparing Kool-Aid. Combine all ingredients, except ginger ale and add that when you're ready to serve. Refrigerate until serving time. Pour over block of ice in punch bowl. Serves 50.

HOT SPICED CIDER*Carol Moeder*

1 tsp. allspice
 2 sticks cinnamon
 10 whole cloves
 2 quarts cider
 2/3 c. brown sugar
 Dash nutmeg

Tie allspice, cinnamon and cloves in a cheesecloth bag. Heat cider and sugar together. Add spice bag and simmer 10 minutes or until cider is spicy enough to suit taste. Remove bag and discard. Serve steaming hot in mugs, top with a dash of nutmeg. Makes 8 servings.

FROZEN ORANGE POPS*Carol Moeder*

1 (3 oz.) pkg. orange Jell-O
 1/2 c. sugar
 2 c. orange juice

Dissolve Jell-o and sugar with 2 cups boiling water. Add orange juice. Pour into ice cube trays or frozen pop molds. Freeze until firm (sticks may be inserted after pops are partially frozen).

PECAN DESSERT*Sister Helen Joseph Knober*

1 c. sugar
 1 c. pecans (chopped)
 12 soda crackers (rolled fine)
 3 egg whites (beaten stiff)
 1 tsp. vanilla

Mix all ingredients together and put into 7x11 inch greased pan. Bake at 400° for 20 minutes. Serves 8. Serve with ice cream or whip cream.

PINEAPPLE DESSERT*Joyce Herrell
Castleton*

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|---------------------------------|-------------------------------|
| 1 1/3 c. crushed vanilla wafers | 3 eggs |
| 1/3 c. butter (oleo)(melted) | 1/2 c. walnuts |
| 1 1/2 c. crushed pineapple | 1/2 c. miniature marshmallows |
| 1/3 c. butter | 3/4 c. sugar |
| 1 pkg. lemon gelatin | |

Combine crushed vanilla wafers and 1/3 c. melted butter. Line bottom of 9x9x2 inch pan with 1 cup mixture. Reserve rest for topping.

Drain pineapple, reserving juice. Heat juice to boiling and add gelatin, stir until dissolved. Remove from heat and cool.

Cream 1/3 cup butter and 1/2 cup sugar. Add egg yolks and beat well. Stir in cooled gelatin, pineapple, nuts and marshmallows. Beat egg whites until stiff peaks form.

Gradually add 1/4 cup sugar, beating until peaks are stiff. Then fold into pineapple mixture. Pour into crumb lined pan and add remaining crumbs. Chill several hours in refrigerator.

MACAROON STUFFED PEACHES*Stella Reyes*

- | | |
|-----------------------------------|------------------------|
| 1 dozen almond macaroons (1 pkg.) | 1/4 c. butter |
| 1 egg yolk | 12 canned peach halves |
| 2 T. sugar | |

Roll macaroons into crumbs and mix with egg yolk, sugar and butter. Cover peaches with the mixture and bake at 350° for 20 minutes. Serve warm with cream, if desired. Serves 6.

FRUIT FLUFF*Cora Garcia*

- | | |
|---------------------|--|
| 1 c. powdered sugar | 2 egg whites |
| 1 c. thick cream | 4 c. sliced peaches <i>or</i> applesauce <i>or</i> berries |

Add 1/2 the sugar to the cream, stir until the sugar is dissolved and then add the whites of the eggs, beaten stiff. Place the sliced peaches in a dish, sprinkle them with the remainder of the sugar, pour on the cream mixture and serve at once. The success of this depends upon its being thoroughly chilled when served. The cream, egg whites and fruit should be chilled for at least 2 hours before the dish is to be prepared, and the finished dessert should be kept in the refrigerator until needed.

*Very few people in the world today are really satisfied
whenever they get what they deserve.*

TRIFLE*Kathleen Goodway*

1/2 gallon milk	3 boxes of Jell-O (lemon, lime, orange or strawberry)
2 (3 1/4 oz.) pkg. vanilla pudding	1/2 pint whipping cream
2 jelly rolls	

Boil milk slowly. Dissolve pudding with small amount of water, just enough to moisten and smooth. Add slowly to boiling milk, stir over low heat for 3 to 4 minutes, remove from heat and cover to cool. Do not use instant pudding.

Make Jell-O as per instruction on pkg. and let set.

Slice jelly rolls, break into pieces, place at bottom of pan, then pour some of the pudding on top of this then the different Jell-O's and keep on alternating. Leave space on top for the whipped cream. Place in refrigerator until served. May be with extra whipped cream. Also fruit, such as orange slices, banana slices, strawberries, raspberries (well drained) and cherries, may be added to Jell-O's for decoration. (Jell-O's may be made the night before you make trifle.)

CREME DE MENTHE PARFAIT*Helen Hamilton Beddow*

1 pint whipping cream (chilled)	1/2 pint vanilla ice cream
1 (2 oz.) cream de menthe	1/2 c. sugar
4 egg whites	Green food coloring

Whip cream until it starts to thicken. Add ice cream, cream de menthe and a slight bit of food coloring for a delicate tint of green. Whip egg whites until they start to thicken. Add sugar and food coloring, again only a slight amount for the same delicate tint of green as the whipped cream mixture. Fold beaten egg whites into cream mixture. Spoon into champagne glasses (about 8 to 12) and place in freezer. Freeze at least 4 hours before serving; may be stored in refrigerator up to 1 week.

COFFEE MOCHA MALT*Genie Rodriquez*

1/3 c. instant non-fat dry milk	1 capful chocolate extract
1/2 can diet cream soda	Sweetener to taste
1 tsp. vanilla extract	6 to 8 ice cubes
1 level tsp. instant coffee (not freeze dried)	

Put all ingredients in blender, except ice cubes. Blend, adding 1 ice cube at a time until desired thickness is reached. This is for weight watchers.

The orange julius, banana malt and this recipe may have other fruits and extracts of your choice. They may also be made without the fruit by using 2/3 cup of diet soda. The more ice you use, the greater the volume.

BANANA MALT*Genie Rodriguez*

1 ripe banana (coarsely diced) 1 tsp. vanilla extract
 1/3 c. instant non-fat dry milk Sweetener to taste
 1/2 can diet creme soda 6 to 8 ice cubes

Put all ingredients in blender, except ice cubes. Blend, adding 1 ice cube at a time until desired thickness is reached. This is for weight watchers.

ORANGE JULIUS*Genie Rodriguez*

1/2 c. unsweetened orange juice 1/2 tsp. vanilla extract
 1/3 c. instant non-fat dry milk Sweetener to taste
 1/2 can diet creme soda 6 to 8 ice cubes

Put all ingredients in blender, except ice cubes. Blend, adding 1 ice cube at a time until desired thickness is reached. This is for weight watchers.

CAMPBELLED EGGS*Mary H. Graham*

4 slices bacon 1 can Campbell's cream of chicken soup
 1/2 c. chopped green pepper 8 eggs (slightly beaten)
 1/4 c. chopped onion (optional) Dash of black pepper

In 10 inch skillet, cook bacon until crisp; remove and crumble (or leave whole). Pour off all but 2 tablespoonsful of drippings. Cook green pepper and onion in drippings until tender. In a bowl, stir soup until smooth, gradually blend in eggs and black pepper. Pour into skillet that has green pepper and onion. Cook over low heat. As mixture begins to set around edges, gently lift cooked portions with wide turner so that thin, uncooked portions can flow to the bottom. Continue gently lifting cooked portions until eggs are completely set, but still moist. Garnish with bacon. Makes 4 servings.

Any of the Campbell's cream soups will do; such as: cream of celery, golden mushroom, cream of onion, cream of shrimp, cream of potato and etc.

QUICK WHITE SAUCE*Genie Rodriguez*

2 c. powdered skim milk 1 c. sifted flour
 1 c. margarine

Combine the powdered milk and flour. Cut in margarine with 2 knives or pastry blender, until mixture is crumbly. Store in refrigerator in a covered container. To mix, add proper amount of cold water and seasonings and stir over medium heat until you have reached desired thickness.

AMOUNTS:

Thin white sauce: 1/4 cup mix to 1 cup cold water.

Medium white sauce: 1/2 cup mix to 1 cup cold water.

Thick white sauce: 3/4 cup mix to 1 cup cold water.

SLUSH

Theresa Flores

2 c. strong tea
2 c. sugar
2 (6 oz.) cans frozen lemonade
1 (6 oz.) can frozen orange juice
2 c. whisky *or* bourbon
7 c. water

Dissolve sugar into tea and add remaining ingredients. Mix ingredients well, place in Tupperware container and freeze. Prepare a few days in advance, it will take a while to freeze.

To serve: Scoop frozen ingredients into tall glass to 3/4 filled. Pour either Wink or 7-up over it and add a straw. For a cool refreshing punch-like drink.

MOCK SOUR CREAM

Luanne Schulte

1 c. cottage cheese
1 T. lemon juice
1/4 tsp. salt

Place all ingredients in blender. Process on high until completely smooth. 2 tablespoonsful chives may be added for use on baked potatoes.

CHERRY CRUMBLE

Mary H. Graham

1 (303) can cherries
1 box Jiffy white *or* yellow cake mix
3 T. melted butter

Place 1 can of drained cherries plus 2 tablespoonsful juice in bottom of pan. Sprinkle 1 box of cake mix over the cherries. Pour melted butter over the top of mixture. Bake at 350° oven about 30 minutes. Serve with whipped cream.

CHERRY ANGEL DESSERT

Sister Helen Joseph Knober

Small angel food cake
1 (8 oz.) cream cheese
1 can cherry pie filling
1 c. powdered sugar
2 envelopes Dream Whip (prepared)

Crumble angel food cake in the bottom of a flat pan. Mix cream cheese with powdered sugar. Prepare Dream Whip and mix with cheese mixture. Pour this over the angel food, then top this with cherry pie filling. Refrigerate overnight.

CALIFORNIA DESSERT

Helen Morgan

3 c. sliced apples
1 c. sugar
1 T. flour
1 tsp. cinnamon
Pinch salt
3/4 c. oatmeal
3/4 c. brown sugar
3/4 c. flour
1/4 tsp. baking powder
1/4 tsp. soda
2/3 c. melted butter

Combine apples with white sugar, 1 tablespoonful flour, cinnamon and salt. Place in greased dish. Combine oatmeal, brown sugar and 3/4 cup flour, baking powder and soda with melted butter. Place over apples and bake 30 minutes at 350°. Serve with cream.

BAKED STUFFED APPLES*Cora Garcia*

6 large tart red apples	1 tsp. cinnamon
1 c. chopped bananas	Chopped nutmeats
1 c. chopped cranberries	Whipped cream
1 c. brown or maple sugar	

Cut off the stem end of the apples, but do not peel them. Remove all the core and part of the pulp, leaving the walls of the cup about 3/4 inch thick. Mix bananas, cranberries, sugar and cinnamon. Fill the cavities in the apples with this mixture, cover with chopped nutmeats, and bake in oven (350°) until tender. Serve cold with a spoonful of whipped cream on top of each apple.

NO COOK FUDGE SAUCE*Dorothy Graham*

3/4 c. hot milk	2 tap. vanilla
1 c. sugar	4 squares unsweetened chocolate (cut up)

Put ingredients in blender in order given, cover and run on high speed until chocolate is liquified. Serve immediately as hot fudge sauce or chill. Makes 1 1/2 cup.

POPCORN BALLS*Carol Moeder*

2/3 c. corn syrup	2 T. vinegar
2 tsp. cream of tartar	2 T. melted butter
2 c. sugar	2 tsp. vanilla
2/3 c. boiling water	1/8 tsp. soda

Combine syrup, sugar, water and vinegar. Heat to boiling. Add cream of tartar and boil to soft crack stage. Remove from fire and add butter, soda and vanilla. Pour over popped popcorn. Butter hands and make into balls. Wrap in waxed paper.

EASY CARAMEL CORN*Mrs. Elmer Hayes
Castleton*

1 c. brown sugar	2 T. light corn syrup
1 stick oleo	1 tsp. vanilla
	Pinch of soda

Bring to boil sugar, oleo and syrup. Boil 1 minute. Remove from heat and add a pinch of soda and vanilla. Pour over 1 gallon of popped corn.

1 teaspoonful of vinegar in a 2 crust pie dough makes it flaky.

CARAMEL CORN

Dorothy Graham

1 stick oleo	1/2 tsp. salt
1 c. sugar	3 quarts popped corn
1/3 c. water	1 tsp. vanilla
1/3 c. waffle syrup	

Cook oleo, sugar, water, syrup and salt to hard crack stage. Remove from heat, add vanilla and pour over popped corn.

CARAMEL POPCORN

*Mrs. Maurice E. Stramel
Castleton*

2 c. brown sugar	1 tsp. soda
1/2 c. white corn syrup	1 tsp. salt
1 c. margarine	8 quarts popped corn

Bring all ingredients to a boil, except soda and corn, cook 5 minutes. Remove from heat and add soda. Stir well. This will foam. Have popcorn in a large pan or roaster. Pour caramel over popcorn and try to stir to coat all popcorn. Bake at 250° for 1 hour, uncovered. Cool; break apart. Salted peanuts may be added. Store in air tight container. Freezes well.

CARAMEL CORN

*Mrs. Veleda Wess
Castleton*

1/2 lb. butter or margarine	Dash salt
2 c. brown sugar	Dash cream of tartar
1/2 c. white syrup	8 quarts popped corn
1/2 tsp. soda	

Boil margarine, brown sugar and white sugar; add soda, salt, and cream of tartar. Pour this over 8 quarts popped corn. Put on cookie sheet and bake at 200° for 1 hour. Do not cover in oven, take out and cool.

RHUBARB JELLY

Kathye Oberle

4 c. rhubarb (chopped fine)	1 flat can crushed pineapple
4 c. sugar	3 oz. pkg. strawberry Jell-O

Bring to boil gradually, rhubarb, sugar and pineapple and boil 12 minutes. Then add strawberry Jell-O (or any desired flavor) and mix well. Pour into jars and seal.

DIABETIC GRAPE JELLY

Rosemary Mourn

3 c. unsweetened grape juice	1/4 c. lemon juice
1 box Sure-Jell	2 envelopes Knox plain gelatin
2 1/2 T. Sweet-10 artificial sweetener	

Dissolve gelatin in 1/2 cup grape juice, set aside. Combine all other ingredients in a saucepan, bring to a boil. Add dissolved gelatin mixture and boil 2 more minutes. Pour into jars or glasses and keep refrigerated.

HOMEMADE CEREAL*Joyce Herrell
Castleton*

6 c. oats	1 c. oil	
1 jar wheat germ		2 tsp. vanilla
1/2 c. whole wheat flour		1 1/2 c. brown sugar
1 tsp. salt		1/2 c. water

Mix together oats, wheat germ, flour and salt. Warm oil and add 1 teaspoonful vanilla. Dissolve brown sugar in water and boil 1 minute. Add another teaspoonful vanilla and cool, mix oil and sugar, pour over cereal and mix well. If desired, add nuts, coconut, raisins, or etc.

Pour on 2 greased cookie sheets and cook in 200° oven for 2 hours until cereal is dry.

HOT CHOCOLATE MIX*Marie Kaiser*

1 lb. lo-fat dry instant milk	1 lb. powdered sugar
1 lb. Cremora or Borden's	2 lb. Nestles' Quik chocolate

Sift all ingredients together until thoroughly mixed. Store in tight closed container. To serve add 1/3 cup mixture to 1 cup boiling water.

APPLE CRISP*Clara Morgan*

6 to 8 apples	2 eggs (beaten)
1/2 c. sugar	1 c. flour
1 tsp. cinnamon	1 c. sugar
4 T. butter (melted)	2 tsp. vanilla

Peel and slice apples; place in 8x8 greased pan. Mix 1/2 cup sugar and cinnamon. Sprinkle over apples. Mix butter, eggs, flour, cup sugar and vanilla well. Spread over apples. Bake for 1 hour at 375°.

GERMAN BUTTER BALLS*Mary Frank*

4 c. crumbled dry bread or buns	2 eggs
1/4 tsp. allspice	1/2 c. butter

Melt butter, beat eggs and pour over crumbs to which allspice and salt has been added. Form into balls size of walnut. These can be simmered in chicken or beef broth or with chicken noodle or rice soup.

PECAN CHEESE BALL

Dorothy Phelan

1 (8 oz.) cream cheese	1 tsp. Worcestershire sauce
2 oz. blue cheese	2 T. grated onion
4 oz. or 1/2 c. grated cheddar cheese	1 pkg. chopped pecans

Let all ingredients come to room temperature. Save part of the pecans to roll ball in. Mix thoroughly all the ingredients by hand and shape into ball and roll in extra pecans. Wrap and store in refrigerator.

CHEESE BALLS

Dorothy Phelan

1/2 lb. American cheese	1/2 c. mayonnaise
1/4 lb. sharp cheese	2 tsp. Worcestershire sauce
2 oz. to 4 oz. Roquefort cheese	1 T. onion juice
	1 T. sweet pickle relish

Grate on coarse grater and let stand until room temperature. Mix other ingredients with mixer, place in bowl, cover and age in refrigerator 6 hours.

Grind 1/2 cup pecans and 1/2 cup parsley. Roll cheese ball in nuts and parsley.

LEMON CHEESE

Frances Ruelas

1/2 c. butter or oleo	1/4 c. fresh lemon juice
1 c. sugar	1 T. cornstarch
Rind of 1 lemon (grated)	2 eggs (beaten)

Put butter and sugar in top of double boiler over hot water. Grate lemon rind, then squeeze lemon. Strain juice and mix with cornstarch. Stir into butter-sugar mixture, add beaten eggs and mix well. Cook, stirring occasionally for 25 to 30 minutes until mixture thickens. Cool, store in glass jar in refrigerator. Makes almost 1 pint.

CHEESE MUSHROOM SAUCE

Frances Tomlin

3 c. mushroom soup	1 1/2 c. grated cheddar cheese
3 cans small onions (drained)	2 T. Worcestershire sauce
2 T. butter	

Heat all ingredients together. This sauce is good with drained green beans, cauliflower, asparagus or any vegetable you choose.

*About the only fellow that gets anywhere playing both ends against the middle
is an accordion player.*

"GOURMETS CHEESE SOUFFLE"*Frances Tomlin*

1 1/2 T. flour	1/4 tsp. salt
1 1/2 T. butter	1/4 tsp. dry mustard
1/2 c. milk	1/2 c. grated cheddar cheese
1/4 tsp. Tabasco sauce	2 eggs

Make a cream sauce: Melt the butter, stir in the flour. Cook over low heat, stirring constantly until thick and smooth. Add Tabasco, salt, mustard, grated cheese and cook, stirring until cheese is melted. Add 2 well beaten egg yolks. Cook 1 minute longer. Cool, but do not chill. When this mixture is cool, beat egg whites until stiff, not dry. Fold half the egg whites into mixture thoroughly. Then very lightly fold in the remaining whites. Pour into lightly greased 1 quart casserole and bake at 375° for 30 or 40 minutes. It should be firm on the outside but slightly soft on the inside. This is very good with crisp slices of bacon or ham. For a luncheon serve the souffle with your choice of meat, and a good fruit salad. Serves 2.

BAKED OMELET*Virginia Almanza*

4 eggs (separated)	1/8 tsp. pepper
1/2 tsp. salt	1 T. fat
1/4 c. water	

Add salt and water to egg whites. Beat until stiff, shiny and whites leave peaks when beater is withdrawn. Add pepper to yolks and beat until thick. Fold yolks into egg whites. Heat fat in large 10 inch skillet until just hot enough to sizzle drop of water. Pour in omelet mixture. Reduce heat. Level surface gently. Cook slowly until puffy and lightly browned on bottom, about 5 minutes. Lift omelet at edge to judge color. Place in slow even. 325°. Bake until knife inserted in center comes out clean, 12 to 15 minutes. Fold in half. 2 or 3 servings.

BACON DIP*Frances Tomlin*

1 c. salad dressing	1 tsp. horseradish
3 slices crisp bacon	

Drain and crumble bacon. Combine all ingredients and serve immediately.

CRAB DIP*Frances Tomlin*

1 (8 oz.) pkg. cream cheese	1 tsp. soy sauce
1/4 tsp. garlic	1 (6 oz.) can crab meat (flaked)
1/4 c. light cream	1 tsp. finely chopped celery
1 T. lemon juice	Salt and pepper to taste
	2 T. parsley (snipped very fine)

Soften cheese at room temperature. Blend in the rest of the ingredients until smooth. Add crab meat, and parsley. Makes 2 cups.

Serve with your favorite crackers or chips.

HAM AND CHEESE HOT SANDWICH

Dorothy Phelan

8 to 10 slices white bread	1/2 c. milk
8 slices ham	1 c. grated cheddar cheese
6 eggs (beat until fluffy)	

Trim crusts from bread, put layer of bread, ham and cheese in oblong casserole, cover with another slice of bread, then pour the egg and milk mixture over top and sprinkle rest of cheese on top. Store in refrigerator overnight. Turn sandwiches before putting in 350° preheated oven for 30 minutes or until real bubbly. Add more cheese if desired; also salt and pepper to taste. Serves 6.

REUBEN SANDWICHES

Frances Whitman

2 slices rye <i>or</i> pumpernickle bread	1 T. heated sauerkraut
1 slice white Swiss cheese	1 tsp. Thousand Island dressing
	2 <i>or</i> 3 slices thin sliced corn beef

Brush outsides of sandwich with melted oleo and brown on both sides on grill. Do *NOT* use too hot a fire or bread will burn. This makes 1 sandwich.

FRENCH DRESSING

Dawn E. Covert

1 can condensed tomato soup	1 T. salt
1 1/2 c. salad oil	1 T. ground onion
3/4 c. vinegar	1/2 tsp. pepper
3/4 c. sugar	1 T. prepared mustard
	1/3 T. garlic salt

Combine all ingredients; mix on low speed with mixer for 10 minutes. Makes 3 cups; keeps well in refrigerator.

CREAMY FRENCH DRESSING

Frances Tomlin

1/3 c. sour cream	1 tsp. salt
2/3 c. salad oil	Coarse ground pepper
1/3 c. vinegar	Dash of Tabasco sauce <i>or</i> 1/4 tsp. cayenne
2 cloves garlic	pepper

Place all ingredients in bowl and beat with electric mixer until smooth and creamy.

It takes a lot of nuts to make a car and only one nut to scatter it all over the highway.

TEXAS BARBECUE SAUCE*Joan Kelley*

2 T. brown sugar	1/4 tsp. chili powder
1 T. paprika	1/8 tsp. cayenne pepper
1 tsp. salt	2 T. Worcestershire sauce
1 tsp. dry mustard	1/4 c. vinegar
1 c. tomato juice	1/4 c. ketchup
1/2 c. water	

Mix in saucepan and simmer 15 minutes or until slightly thickened. Good for chicken or spareribs. Spareribs: Bake 3 to 4 pounds ribs 30 minutes at 450°. Pour sauce over ribs and continue baking 1 1/2 to 2 hours at 350°. Baste every 15 minutes. Cover for last 30 minutes.

CHICKEN: 1 large fryer cut up. Roll in flour and brown in shortening. Drain off shortening and cover with sauce. Bake covered for about 45 minutes or until tender at 350°. (Sauce keeps well in refrigerator if made ahead or left over.)

BARBECUE SAUCE FOR WILD GAME*Carol Moeder*

1/2 c. chopped onion	1 tsp. salt
1/4 tsp. pepper	1 T. vinegar
1 T. sugar	1 T. Worcestershire sauce
1/4 tsp. chili powder	1/2 c. ketchup
1/4 c. water	

Mix ingredients and simmer over low heat for 15 minutes.

BARBECUE SAUCE*Mrs. Lewis Murillo*

1/3 c. minced onion	2 T. brown sugar
3 T. butter <i>or</i> margarine	1/2 c. water
1 c. ketchup	2 tsp. mustard
1/3 c. vinegar	2 T. Worcestershire sauce
Pinch salt	

Sauté onion in butter. Add all other ingredients and simmer 10 minutes. Makes 2 cups. For a picnic treat, cook hamburgers or hot dogs and simmer in sauce.

PERFECT GRAVY*Henri Calvillo*

1/4 c. (4 T.) fat (use fat skimmed off meat juices)	2 c. liquid (you may use meat juices <i>plus</i> water, milk <i>or</i> broth from chicken <i>or</i> turkey giblets)
4 T. flour	
Season to taste	

Put fat into roasting pan or skillet. Stir in flour. A wire whisk does a smooth job of blending flour and fat. Keeping heat low, stir and brown flour to a light tan. Remove pan from burner and pour in liquid all at once. Stir to blend and return pan to heat. Season gravy to taste with salt and pepper and monosodium glutamate, perhaps a dash of a favorite herb like rosemary. For a richer brown gravy, add a dash of Kitchen Bouquet. Simmer gravy for about 5 minutes. Makes 2 cups.

HOMEMADE CLAY

Mary H. Webb

2 c. water

1/2 c. salt

3 T. oil

Food coloring (if desired)

2 1/2 c. flour

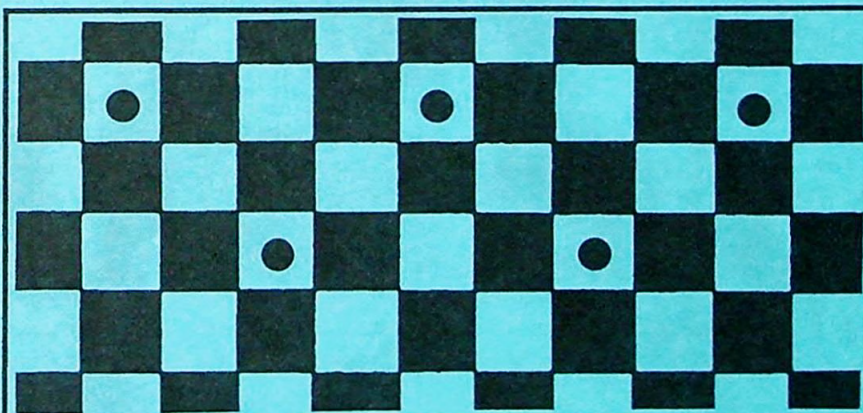
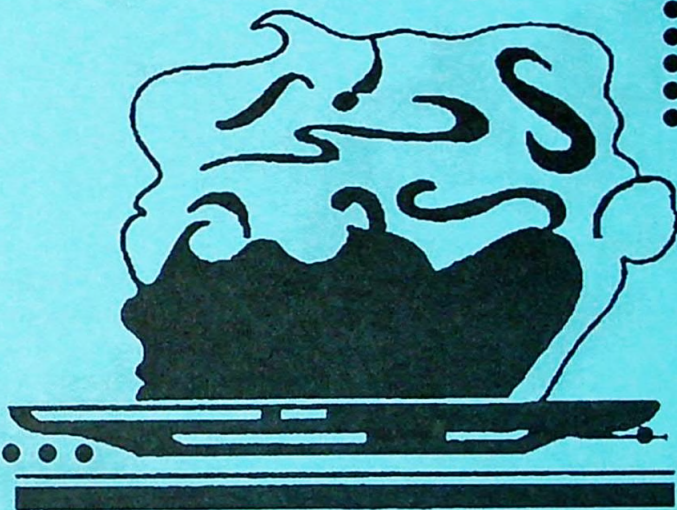
Vanilla *or* peppermint (if desired)

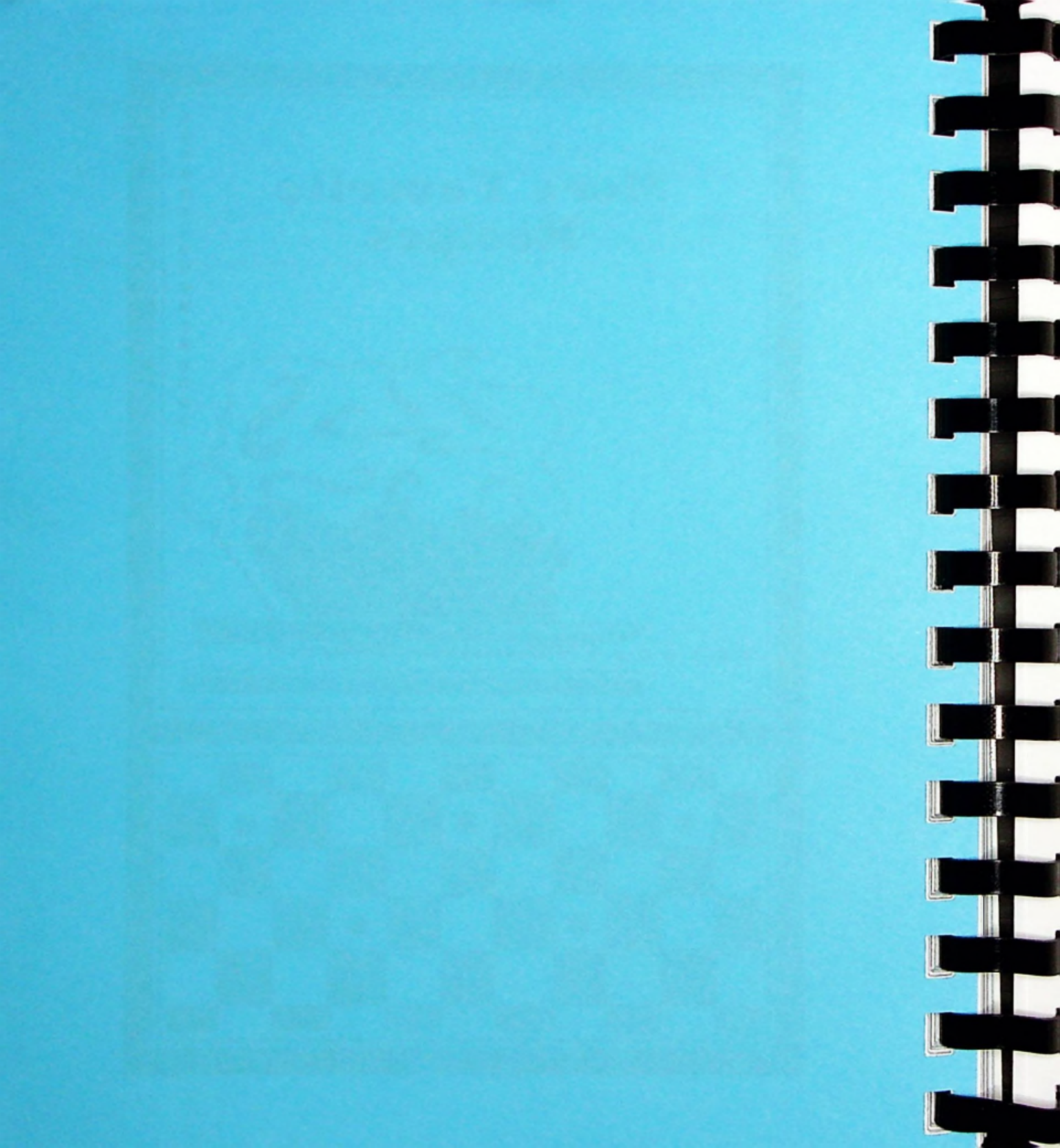
1 T. alum

Boil together water, oil, food coloring and vanilla (which is for smell). Mix together in another bowl flour, alum and salt. Add the boiled liquid to dry ingredients. When cool knead the dough and store in a plastic bag or container.

§ § § § §

More Favorite Recipes





MORE FAVORITE RECIPES

MEXICAN RECIPES

CHICKEN ENCHILADAS

Betty Winter

- | | |
|--|------------------------------|
| 1 whole chicken, cooked, boned and cubed | 2 cans cream of chicken soup |
| 1 dozen flour tortillas | 4 oz. green chilies, diced |
| 1 pt. sour cream | 1 lb. grated cheese |

Mix sour cream and soup. Set aside 2/3 of the mixture. Combine remaining soup mixture with chicken, chilies, 1/2 of cheese. Fill tortillas. Place seam down in a 9 x 13 inch baking dish. Spread remaining soup mixture over top. Sprinkle with remaining cheese. Bake in 350° oven for 30 minutes.

GUACAMOLE DIP

Ann Ramos

- | | |
|-----------------------------------|---------------------------------------|
| 1 c. mashed avocado | 2 T. finely chopped green chilies |
| 1/4 c. finely chopped onion | 1/2 tsp. salt |
| 1/4 c. Hellmann's real mayonnaise | 1 sm. tomato, finely chopped, drained |
| 2 T. lemon juice | |

Combine all ingredients. Cover; chill 1 hour. Serve with sliced raw vegetables and corn chips. Makes 2 cups.

HOT SAUSAGE DIP

Ann Ramos

- | | |
|------------------------|--|
| 1 lb. sausage | 1 can Ro-Tel diced tomatoes with green chilies |
| 1 lb. processed cheese | |

Brown sausage; drain. Melt cheese in Crockpot. Add sausage and tomatoes. Keep warm. Stir occasionally. Serve with chips. Store leftovers in refrigerator.

FAJITAS

Dorothy Graham

- | | |
|----------------------------------|---|
| 1 1/2 lbs. skirt steaks | Chopped green pepper |
| 1/4 c. vegetable oil | 12 (8 to 10 inch) flour tortillas, heated |
| 1 oz. Roberto's fajita seasoning | 1 jar your favorite blend of San Marcos Sauce |
| Chopped onion | |

Tenderize meat with meat mallet. Cut meat into strips (1 x 3 inch). Sprinkle 1 ounce of fajita seasoning and let set for 20 minutes. Preheat skillet to 225°. Add 1/4 cup oil and meat. Cover and stir every 5 minutes for the first 15 minutes. Add onions and pepper. Cover for 15 minutes, turn temperature to 200° or until done. Remove cover, turn up temperature for browning, if necessary. Serve with tortillas. Add beans, lettuce, cheese and sauce, if desired.

ENCHILADAS*Dorothy Graham*

- | | |
|--|-------------------|
| 1 (3 oz.) pkg. Roberto's enchilada mix | 2 dozen tortillas |
| 1 (15 oz.) can tomato sauce | Grated cheese |
| 2 1/2 c. water | 1 lb. ground beef |

Mix Roberto's enchilada mix with 15 ounce can of tomato sauce and 2 1/2 cups water in a saucepan. Bring to a boil. Then simmer approximately 3 minutes; set aside. Brown 1 pound ground beef, drain fat. Stir 2 tablespoons of sauce into the meat. Dip each tortilla in sauce. Fill tortilla with meat. Roll tortilla around filling, place seam down in baking dish. Spread remaining sauce evenly over enchiladas. Top with 1 cup of grated cheese. Bake in 350° oven for 15 minutes. Microwave: Approximately 3 to 5 minutes or until cheese melts.

Cheese Enchiladas: Same as above except add cheese and diced onions, if desired.

Chicken Enchiladas: Same as above, except add boiled chicken instead of beef.

ENCHILADAS (Authentic)*Dorothy Graham*

- | | |
|--------------------------------------|--|
| 1 (6 oz.) pkg. Roberto's chili ancho | 2 c. water |
| 1/2 tsp. Roberto's ground comino | 2 dozen tortillas (flour or corn) |
| 1 tsp. Roberto's granulated garlic | Grated cheese |
| 1 (15 oz.) can tomato sauce | Diced onions |
| 1 tsp. salt | 1 lb. ground beef <i>or</i> boiled chicken |

Soak Roberto's chili ancho in hot water for 20 minutes. Cut open and discard stem and seeds. Put chili pods in blender. Add garlic, comino, salt, sauce and water. Blend until smooth. Sauce makes about 1 quart. Enough to make 24 to 30 enchiladas.

Dip tortillas in sauce. Preheat (medium temperature) skillet with enough oil to turn tortilla over once. Put on large plate. Add cheese, onion, ground beef or chicken and roll. Top with grated cheese and excess sauce. Heat when ready to serve.

FIDEO/PASTA*Dorothy Graham*

- | | |
|---|--|
| 1 (10 oz.) pkg. Roberto's fideo <i>or</i> | 1 c. canned tomatoes, slightly blended |
| 1 (6 oz.) pkg. pasta | 1 tsp. Roberto's granulated garlic |
| 1/3 c. cooking oil | 5 c. hot water |
| 1/2 c. finely chopped onions | 3 T. Knorr chicken bouillon |

Heat cooking oil in large frying pan over medium heat. Break up fideo by hand. Then sauté in the oil, turning constantly, until lightly brown. Add onions and continue to sauté. Add tomatoes and water. Add garlic, chicken bouillon and salt to taste. Reduce heat and simmer for 8 minutes. *Do not over cook.* Serves 6.

*Closets are something some people hang things in
when they run out of doorknobs.*

MENUDO*Dorothy Graham*

3 lbs. tripe

1/2 onion

1 T. salt

4 to 6 T. Roberto's menudo mix

1 Roberto's bay leaf

2 cans Juanita's hominy

Cut tripe into small chunks, place in a 3 quart pan. Add enough water to cover the meat. Add salt, onion and bay leaf. Cook until tender. Then add Roberto's menudo mix and hominy. Simmer for 30 minutes.

SERVING SUGGESTIONS: Sprinkle Roberto's leaf oregano, finely chopped onions, Roberto's crushed peppers and a squeeze of lemon over menudo.

CHILI CON CARNE*Dorothy Graham*

2 pounds fresh ground beef (venison or pork may be substituted)

1/2 tsp. Roberto's cumin (comino)

2 med. onions, chopped

1/2 tsp. Roberto's oregano

2 (16 oz.) cans stewed tomatoes *or* tomato juice

1 tsp. Roberto's granulated garlic

2 to 4 T. Roberto's chili powder *or*

1/2 tsp. salt

Roberto's New Mexico mild chili

2 (15 oz.) cans pinto beans, optional

powder *or* Roberto's New Mexico hot chili powder

2 T. cider vinegar, optional

1 T. brown sugar, optional

1/2 tsp. Roberto's crushed peppers, optional

Brown onions with the meat until onions are limp. Add tomatoes and simmer 3 to 5 minutes. Add remaining ingredients. Simmer for approximately one hour (stirring occasionally). For thicker chili add masa or flour. For hotter chili add more Roberto's chili seasoning, chopped San Marcos jalapeño peppers, Buffalo or Tabasco sauce to taste. For milder chili decrease amount of chili seasoning and add tomato sauce. (May be served with warm flour tortillas.)

SCRAMBLED EGGS WITH NOPALES*Dorothy Graham*1 (15 oz.) jar Dona Maria Cactus *or*

4 eggs

1 (11 oz.) jar San Marcos Cactus

Salt

1/3 c. finely chopped onions

Pepper

1/2 c. cilantro

1 c. diced tomatoes

1 c. diced green peppers

1 T. oil

Empty cactus in strainer. Rinse with cold water. Set out to drain. Preheat oiled skillet (medium temperature). Add cactus and onions. Cook 4 to 5 minutes. Whip up 4 eggs. Salt and pepper to taste. Add to skillet. Stir gently until eggs set. Top with tomatoes, cilantro and green peppers.

*Maybe kids would eat better
if you installed a drive-up window
off the kitchen and
handed them dinner in a bag.*

ROUND STEAK WITH POTATOES

2 lbs. lean round steak, cut in sm. pieces	1/3 c. flour
Salt and 1 T. garlic powder, to taste	1 (14 oz.) can diced tomatoes <i>with green</i>
1/4 c. oil	chilies
1 mango pepper, chopped	1 (14 oz.) can water
2 med. onions, chopped	2 (14 oz.) cans white potatoes

Cut steak into small pieces. Add salt and garlic powder to taste. Brown in oil. Add chopped mango and chopped onions. Add flour to thicken. Then add can of tomatoes with green chilies. Add 1 can of water. Cut potatoes into small pieces and add to meat. Let it simmer 20 to 30 minutes.

CASSEROLES AND VEGETABLES

TEXAS POTATOES

Marie E. Miller

3 boxes frozen hash brown potatoes (6 blocks), thawed and crumbled in a greased 9 x 13 inch pan.

Mix:

2 cans cream of mushroom soup	12 oz. carton sour cream
*1 1/2 sticks butter, melted (save 1/2 stick for topping)	3/4 c. chopped onion

Pour over potatoes. Top with 2 cups crushed corn flakes mixed with *1/2 stick melted butter. Bake in 350° oven for 45 minutes.

KIELBASA-RICE CASSEROLE (Diabetic)

Marie E. Miller

2 c. cooked rice	1 T. dried parsley flakes
1 c. frozen peas	1/2 tsp. lemon pepper
8 oz. Healthy Choice 97% lean kielbasa sausage, sliced into 1/4 inch pieces	1 (10 3/4 oz.) can Healthy Request cream of mushroom soup
3/4 c. (3 oz.) shredded Kraft reduced-fat Cheddar cheese	

Preheat oven to 350°. Spray an 8 x 8 inch baking dish with butter-flavored cooking spray. In a large bowl combine rice, peas, kielbasa sausage and Cheddar cheese. Add parsley flakes, lemon pepper and mushroom soup. Mix well to combine. Pour mixture into prepared baking dish. Bake for 30 minutes. Place baking dish on a wire rack and let set 2 to 3 minutes. Cut into 6 servings.

*The question is - which is worse?
To wait for men to come to dinner,
Or have them wait for you
to get it on the table?*

QUICHE LORRAINE*Marie E. Miller*

10 slices bacon	1 1/2 c. light cream
9 inch unbaked pastry shell	1/4 tsp. salt
1 1/2 c. shredded Swiss cheese	1/8 tsp. pepper
3 eggs	1 T. chopped chives

Arrange bacon in layers on glass plate or in baking dish. Cover with paper towel. Microwave 5 1/2 to 7 minutes or until crisp; set aside. Prepare pastry shell in glass pie plate. Crumble bacon and add with cheese to pastry shell. Combine remaining ingredients; beat until smooth. Pour over cheese mixture. Microwave 8 to 9 minutes or until filling is set around edge, rotating pie plate once or twice. Meanwhile, preheat oven to 450°. Bake 10 to 12 minutes or until knife inserted near center comes out clean. Let stand a few minutes before cutting into wedges and serving.

SPICY CHEESED CHICKEN OLE*Marie E. Miller*

1 whole broiler-fryer chicken, cut into parts	1/2 tsp. ground cumin
1 c. margarine, melted	1/2 tsp. garlic powder
1 (1.31 oz.) pkg. nacho cheese sauce mix	1 (10 oz.) box Cheddar cheese-flavored crackers, crushed into fine crumbs
1/2 tsp. cayenne pepper	2 T. taco seasoning mix

In a medium bowl mix together margarine, nacho cheese sauce mix, cayenne pepper, cumin and garlic powder. In a separate bowl mix together cheese cracker crumbs and taco seasoning mix. Place chicken, one piece at a time, first in the margarine mixture, then in cracker crumb mixture, dredging to coat on all sides. Place chicken, skin side up, in a single layer on a large flat baking sheet. Bake, uncovered, in a 375° oven for about 40 minutes or until fork can be inserted into the chicken with ease.

Makes 4 servings.

HOMINY CHEESE CASSEROLE*Ann Pfannenstiel*

3 T. margarine	3/4 tsp. chili powder
3 T. flour	1 1/2 c. milk
1/4 c. chopped onion	2 c. (16 oz.) can hominy
1 tsp. salt	1 c. shredded cheese

Heat oven to 350°. In a saucepan over medium heat, stir flour and margarine until smooth. Stir in onion, salt, chili powder. Slowly add milk and cook until thick. In a colander rinse and drain hominy. Put hominy in sauce. Then put in a 1 1/2 quart casserole. Sprinkle cheese over all. Bake for 25 to 30 minutes.

*Whenever you entertain the bunch,
Always plan to have a punch.*

SPAGHETTI CORN BAKE*Doris Johnson*

- | | |
|--|---|
| 1 (16 oz.) can whole kernel corn | 1 c. American style cheese, cut into sm. chunks |
| 1 (16 oz.) can cream style corn | |
| 1 c. broken spaghetti, uncooked <i>or</i> sm. macaroni | 1 to 2 T. minced onion |
| | 1/4 tsp. salt |
| 1/4 c. margarine <i>or</i> butter | 1 (6 oz.) can French fried onions |

In mixing bowl combine whole kernel corn, cream style corn, spaghetti, margarine, cheese, onion and salt. Place in a 13 x 9 inch pan. Cover and bake for 30 minutes. Uncover and bake for 30 minutes more.

OPTIONAL: For last 15 minutes of baking sprinkle French fried onions over the top. Makes 8 to 10 servings

CORN CASSEROLE*Lupe Lutz*

- | | |
|----------------------------|--------------------------------|
| 2 sticks margarine | 1 (No. 2) can whole grain corn |
| 2 eggs | 1 (No. 2) can cream style corn |
| 1 box Jiffy corn bread mix | 1 (8 oz.) carton sour cream |

Mix together. Bake in a 9 x 13 inch pan in 375° oven for 45 minutes.

SCALLOPED POTATOES*Marie Ternes*

- | | |
|---------------------------------|--------------------------------------|
| 1 lg. bag frozen hash browns | 1 (12 oz.) bag marble Cheddar cheese |
| 3/4 of lg. container sour cream | 2 1/2 c. crushed corn flakes |
| 1 can cream of chicken soup | 2 T. butter, melted |

Mix hash browns, sour cream and chicken soup. Put in a 9 x 13 inch pan. Sprinkle the cheese on top of potato mixture. Scatter corn flakes on top of cheese. Pour the melted butter over all. Can use cream of mushroom or cream of broccoli soup. Bake for 1 hour in 350° oven. Serves 12.

SCALLOPED POTATOES*Ann Ramos*

- | | |
|----------------------------|--------------------------------|
| 6 lg. all-purpose potatoes | 2 whole canned pimentos, diced |
| 2 cans Cheddar cheese soup | Pepper |
| 1 c. milk | 1/2 c. grated Parmesan cheese |
| 1 T. minced onion | 6 strips of bacon |

Preheat oven to 350°. Thinly slice the unpared potatoes about 1/4 inch thick. Then add to salted, boiling water. Cover and boil 5 minutes; drain. In a bowl, whisk together the soup and milk. Add onion, pimentos and pepper to taste. Spray a 2 to 3 quart oblong casserole with non-stick spray. Starting with potatoes, alternate layers of potatoes and cheese sauce. Sprinkle with Parmesan cheese. Top with partially cooked bacon. Dust with paprika for pretty color. Bake for 35 minutes. Serves 10 to 12.

PICKLES AND SALADS

APPLE RING PICKLES

Estelle Hoskinson

2 gals. lg. cucumber rings	2 c. vinegar
2 c. lime	10 c. sugar
8 1/2 qts. water	1 pkg. red hot candy
1 c. vinegar	2 c. water
1 sm. bottle red food coloring	8 sticks cinnamon
1 T. alum	

Peel large cucumbers and remove seeds; cut into rings. Let stand for 24 hours in mixture of lime and water. Drain and wash; soak for 3 hours in cold water. Drain and simmer in mixture of vinegar, food color and alum, with enough water to cover, for 2 hours. Drain. Make syrup of remaining ingredients. Bring to a slow boil. Pour over rings. Let stand overnight. Drain; reheat same syrup. Pour over rings and repeat for 3 days. The 4th day put in sterilized jars and seal. Makes 8 to 10 pints.

EASY REFRIGERATOR PICKLES

Estelle Hoskinson

4 c. sugar	1/2 c. salt
4 c. vinegar	1 tsp. celery seeds
1 tsp. mustard seed	1 tsp. turmeric
7 cucumbers, sliced	3 onions, sliced

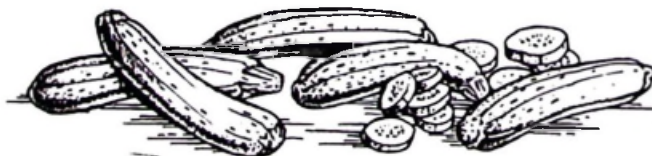
Mix all and soak in refrigerator for 2 days. Then they are ready to eat. Will keep in refrigerator for 1 year.

SWEET LIME PICKLES

Estelle Hoskinson

7 lbs. cucumbers	Pickling lime
<i>SYRUP:</i>	
2 qts. vinegar	1 T. salt
1 tsp. celery seed	4 1/2 lbs. sugar (9 c.)
1 tsp. mixed pickling spice	Sm. amount of green food coloring
1 tsp. whole cloves	

Slice cucumbers and cover with 2 cups pickling lime and 2 gallons water. Soak 24 hours stirring occasionally so lime doesn't settle. Drain and rinse well. Cover with clear water. Add a few ice cubes. Soak 3 hours. Drain. Cover with syrup mixture and let soak overnight. In a. m. bring mixture/cukes to a boil. Boil for 30 minutes. Can.



DARN GOOD SALAD*Marie E. Miller*

- | | |
|-----------------------------|--------------------------------------|
| 1 pkg. lemon Jell-O | 1 sm. can crushed pineapple, drained |
| 1 (8 oz.) pkg. cream cheese | 1 c. grated carrots |
| 1 c. miniature marshmallows | 1 c. chopped nuts |
| 1 c. Cool Whip | |

Prepare Jell-O according to package directions. Blend together Jell-O, cream cheese and marshmallows. When cool add Cool Whip. Put in refrigerator and let thicken; then add remaining ingredients.

GRAPE SALAD (Kiss Recipe)*Marie E. Miller*

- | | |
|--------------------------|----------------------------|
| 3 c. red seedless grapes | 8 oz. container sour cream |
| 3 c. green grapes | 1 c. pecans, chopped |
| 6 T. dark brown sugar | |

Place in layers in bowl. Stir just before serving.

EGG SALAD/CHEESE SANDWICH SPREAD*Frances Tomlin*

- | | |
|-----------------------------|----------------------------|
| 2 c. shredded cheese | 1/4 c. sweet pickle relish |
| 4 hard-cooked eggs, chopped | 1 tsp. mustard |
| 1/2 c. mayonnaise | Salt and pepper, to taste |

Mix all together. Yields 3 cups.

PASTA SALAD

- | | |
|---------------------------|------------------------------|
| 1 (12 oz.) pkg. spaghetti | 1 zucchini |
| Salt, to spaghetti water | 1 sm. can black olives |
| 1 mango pepper | 1 bunch green onions |
| 1 red pepper | 1 bottle of Italian dressing |
| 1 cucumber | |

Fix package of spaghetti with salt. Drain and rinse in cool water. Add chopped mango pepper, red pepper, cucumber, zucchini, green onions and black olives. Add bottle of Italian dressing and refrigerate. Tastes better if made day before.

*Not what we have,
But what we use;
Not what we see,
But what we choose -
These are the things
That mar or bless,
The sum of human happiness.*

BREADS AND ROLLS

CRANBERRY NUT BREAD

Betty Winter

2 c. flour	3/4 c. orange juice
1 c. sugar	1 T. grated orange rind
1 1/2 tsp. baking powder	1 egg, well beaten
1/2 tsp. soda	1/2 c. chopped nuts
1 tsp. salt	1 c. chopped cranberries
1/4 c. shortening (oil)	

Mix dry ingredients. Add oil, juice, egg and mix. Add nuts and cranberries. Bake in greased 9 x 5 x 3 inch loaf pan for 1 hour or until done when pierced with wooden toothpick. Bake in 350° oven.

ANGEL BISCUITS

Marie E. Miller

5 c. flour	1/2 tsp. salt
1 c. shortening	2 c. buttermilk
2 T. sugar	1 pkg. yeast
5 tsp. baking powder	5 T. warm water
1/4 tsp. soda	

In small bowl mix sugar with warm water. Add yeast and stir to dissolve; set aside. Sift flour with the baking powder, soda and salt into a large bowl. Cut in the shortening to fine crumb stage. Add buttermilk and the yeast mixture. Mix to a moderately stiff dough. Knead lightly for a few seconds, roll to 1/2 inch thickness. Cut into biscuits using 2 to 2 1/4 inch biscuit cutter. Arrange in a greased baking pan so biscuits barely touch each other. Prick top with a fork and brush with melted butter. Let rise in a warm place until almost doubled in bulk, about 30 or 40 minutes. Bake in a hot oven (400° F.) for 10 to 15 minutes. Makes 2 dozen.

PINEAPPLE MUFFINS

Barbara Villa

2 c. flour	1/2 c. sugar
4 tsp. baking powder	1 lg. egg
1/2 tsp. salt	8 1/2 oz. can crushed pineapple in heavy
1/4 c. butter	syrup, undrained

Stir together flour, baking powder and salt. Cream butter and sugar. Thoroughly beat in egg. Add flour mixture and pineapple. Stir only until ingredients are moistened. Fill buttered muffin cups about 1/2 to 2/3 full. Bake in 375° oven for 25 minutes. Makes 12 muffins.

BREADS: the symbol of Hope, Home and Hospitality.

CAKES, PIES AND PUDDINGS

PEACHES 'N CREAM CHEESECAKE

Betty Winter

Sm. box vanilla pudding, *not* instant
 3/4 c. flour
 1 tsp. baking powder
 1/4 tsp. salt

3 T. soft margarine
 1 egg
 1/2 c. milk

TOP LAYER:

1 (8 oz.) pkg. softened cream cheese
 1/2 c. sugar

3 T. reserved peach juice

Mix well and spoon batter and peaches to within 1 inch of edge.

Mix first 7 ingredients for 2 minutes. Pour in pie plate. Arrange 1 (29 ounce) can well-drained, sliced peaches over batter. Reserve juice. Put on top layer. Sprinkle 1 tablespoon sugar and 1/2 teaspoon cinnamon (mixed) over cream cheese mixture. Bake in 250° oven for 30 to 35 minutes. Chill until ready to serve.

SNOW PEAK CHIFFON CAKE

Doris Johnson

1 c. egg whites (6 or 7)
 2 c. sifted (before measuring) cake flour
 1 1/2 c. sugar
 2 1/2 tsp. baking powder
 1 tsp. salt
 1/2 c. oil

6 egg yolks
 3 T. coconut extract
 1 tsp. vanilla extract
 1/2 tsp. cream of tartar
 1 c. (3 1/2 oz.) flaked coconut

1. Let egg whites warm to room temperature in large bowl about 1 hour. Meanwhile preheat oven to 325°.
2. Sift flour with sugar, baking powder and salt into another large bowl. Make well in center.
3. Add in order, oil, egg yolks, 2/3 cup water and the coconut and vanilla extract. Beat with spoon until mixture is smooth.
4. Beat egg whites at high speed with cream of tartar until stiff peaks form when beater is slowly raised.
5. With whisk or rubber spatula, using an under-and-over motion, gently fold egg yolk mixture and flaked coconut into egg whites just to blend.
6. Pour into an ungreased Bundt pan. Bake for 50 to 60 minutes or until cake springs back when gently pressed with finger tip.
7. Let cake cool completely, about 1 1/2 hours.
8. Carefully loosen cake from pan; remove. Serve plain or sprinkle lightly with confectioners' sugar.

Happiness is like jam.

You can't spread even a little without getting a little on yourself.

COCONUT CARROT CAKE

Marie Ternes

2 c. unsifted flour	3 eggs
2 1/2 tsp. baking soda	1 (8 oz.) can crushed pineapple <i>and</i> juice
2 tsp. cinnamon	2 c. grated carrots
1 tsp. salt	1 1/3 c. Angel Flake coconut
2 c. sugar	1/2 c. chopped nuts
1 c. oil	

Mix flour, soda, cinnamon and salt. Beat oil, sugar and eggs thoroughly. Add flour mixture. Beat until smooth. Add pineapple, carrots, coconut and nuts. Pour in a 9 x 13 inch greased pan. Bake for 50 to 60 minutes in 350° oven.

COCONUT CREME FROSTING:

Toast 1 cup coconut. Cream 1 (3 ounce) package cream cheese with 1/4 cup butter. Alternately add 3 cups sifted powdered sugar, 1 tablespoon milk and 1/2 teaspoon vanilla. Beat until smooth. Add 1/2 of the toasted coconut. Frost cake and top with the rest of the coconut.

MAYONNAISE CAKE

Karen Bertrand

2 c. flour	1 1/2 tsp. soda
1 c. sugar	1 c. salad dressing
1/4 c. cocoa	1 c. water

Sift flour into large mixing bowl. Add sugar, soda, cocoa, salad dressing and water. Mix well. Pour into cake pan (a greased cake pan). Bake in 350° oven for 30 minutes.

CHERRY CHOCOLATE CAKE

Frances Tomlin

1 can cherry pie filling	1 pkg. chocolate cake mix
1 box cherry Jell-O	Miniature marshmallows

In bottom of a 9 x 13 inch pan mix cherry pie filling and cherry Jell-O. Add marshmallows to cover cherries. Mix cake mix as directed. Pour over cherry pie filling and miniature marshmallows. Bake in 350° oven for 30 to 35 minutes or until toothpick comes out clean when tested. Serve with Cool Whip.

MAYONNAISE CAKE FROSTING

Karen Bertrand

1/2 stick butter	1 c. sugar
1/4 c. cocoa	1 tsp. vanilla
1/4 c. milk	

Add butter, cocoa, milk and sugar in saucepan. Cook over medium heat. Bring to a boil. Let boil 1 minute. Put saucepan in cool water and when mixture has cooled add 1 teaspoon vanilla. Beat until thickened. Pour over cooled mayonnaise cake.

PISTACHIO AMBROSIA

- | | |
|--|---------------------------------------|
| 1 (16 oz.) can chunky pineapple | 1 c. shredded coconut |
| 1 (8 oz.) can crushed pineapple | 12 to 16 oz. carton non-dairy whipped |
| 1 sm. pkg. instant pistachio pudding mix | topping |
| 1 c. chopped walnuts <i>or</i> pecans | 1 c. miniature marshmallows |

Mix the chunky and crushed pineapple with all the liquid together. Sprinkle the powdered pistachio pudding mix on top. Let this stand for 3 to 5 minutes. Mix the nuts and coconut together in a separate bowl. Then add to the pineapple/pudding mixture. Blend in the whipped topping (thawed if you are using frozen) and marshmallows. Refrigerate for at least 2 hours. Serve well chilled and enjoy.

FRESH CHERRY OR PEACH COBBLER*Marie E. Miller*

Cream 1 cup sugar and 2 tablespoons butter together. Add 3/4 cup milk, 1 cup flour and 2 teaspoons baking powder. Pour this batter into a deep baking dish. Over it spread a good 2 cups seeded cherries or peaches. Sprinkle 1 cup sugar over the fruit. Over the top pour 1 cup of very hot water. Bake in medium oven, 350°.

LAZY HOUSEWIFE'S COBBLER*Marie E. Miller*

- | | |
|------------------------|-------------------|
| 1 stick butter | 1 c. milk |
| 1 c. sugar | 1 can pie filling |
| 1 c. self-rising flour | |

Melt butter in a 9 x 13 inch pan. Mix sugar, self-rising flour and milk. Pour over melted butter, but do *not* stir. Drop pie filling over top but do *not* stir. Bake in 350° oven for 45 minutes. Do *not* over bake. Top should be a golden color. Serve with Cool Whip, whipped cream or ice cream.

COOKIES AND CANDY**BISCOCHOS***Teresa Murillo*

- | | |
|------------------------------|----------------------------------|
| 2 lbs. lard <i>or</i> Crisco | 1 c. wine <i>or</i> orange juice |
| 2 c. sugar | 1/2 tsp. salt |
| 6 egg yolks | 10 to 12 c. flour |

First sift flour and salt together. Cream lard first (must be fluffy). Add sugar (beat). Then add yolks, continue beating and add wine. Then start adding cups of flour to creamed ingredients until firm. Make as desired shapes. Bake in 350° oven. Bake for 10 minutes. Makes mixture of cinnamon and sugar. Roll cookies in mixture.

OH HENRY! BARS

Barbara Villa

- | | |
|------------------|------------------------------|
| 1 c. margarine | 1/4 c. syrup |
| 1 c. brown sugar | 1 c. chocolate chips |
| 4 c. quick oats | 1/2 c. crunchy peanut butter |

Mix ingredients. Spread in a 9 x 13 inch pan. Bake in 350° oven for 20 minutes.

Melt chocolate chips over low heat. Then stir in peanut butter. Spread over the crust after it is done baking. Cut into bars before it sets too long. (This takes a little practice.) Place bars on plate and refrigerate.

PUMPKIN BARS

Ann Ramos

- | | |
|------------------------|--------------------------------|
| 2 c. all-purpose flour | 1 (16 oz.) can pumpkin |
| 2 tsp. baking powder | 1 2/3 c. sugar |
| 2 tsp. ground cinnamon | 1 c. cooking oil |
| 1 tsp. baking soda | 1 c. chopped pecans |
| 4 eggs | 1 recipe Cream Cheese Frosting |

Combine flour, baking powder, cinnamon, soda and 1 teaspoon salt; set aside. In a mixer bowl beat together eggs, sugar, pumpkin and oil. Add flour mixture; beat well. Stir in pecans. Spread in ungreased 15 x 10 x 1 inch baking pan. Bake in 350° oven for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. Frost with Cream Cheese Frosting. Sprinkle with additional chopped pecans. Cut into squares. Makes 24 bars.

CREAM CHEESE FROSTING:

In a bowl beat together 1 softened 3 ounce package cream cheese, 1/4 cup butter or margarine and 1 teaspoon vanilla until fluffy. Gradually add 2 cups sifted powdered sugar. Beat until smooth.

BUTTER CREAM FUDGE

Teresa Murillo

- | | |
|--------------------------------|----------------------------------|
| 12 oz. pkg. chocolate chips | 1 c. butter or margarine, melted |
| 12 oz. pkg. butterscotch chips | 1/2 c. evaporated milk |
| 2 c. peanut butter | 1/4 c. vanilla pudding mix |

Melt first 3 ingredients. Pour half of mixture on large cookie sheet. Put in freezer to harden. Heat butter, milk and pudding mix until it thickens (about 1 to 2 minutes). Add 2 pound package powdered sugar and 1 teaspoon vanilla; mix well. Spread on top of chocolate in freezer. Let cool. Cut into squares. For best results refrigerate until gone.

*It is easy to get credit for doing good,
but hard to get cash.*

MISCELLANEOUS

SEASONED SALT

1/2 c. salt
1/4 c. pepper
2 T. onion salt

2 T. celery salt
2 T. paprika

Marie E. Miller

Mix together. Place in shaker. Use as desired on meats, vegetables and salads.

OYSTER CRACKER PARTY MIX

1 c. oil
1 T. dillweed
1 T. garlic salt

1 pkg. dry Hidden Valley original
2 pkgs. oyster crackers

Ann Pfannenstiel

Mix and pour over crackers. Put in a brown paper bag and shake.

POTATO PANCAKES

5 med. potatoes, grated
1 egg
1 T. flour

1/3 tsp. baking powder
1/4 tsp. salt

Marie Ternes

Mix all ingredients well. Pour in skillet. Grease should be heated.

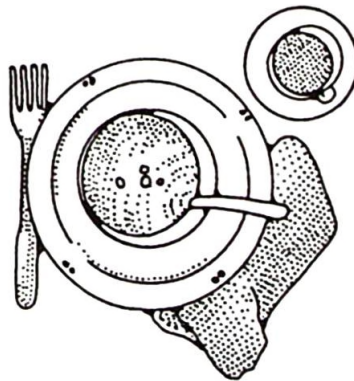
ZUCCHINI SOUP

3 lbs. unpeeled zucchini
1 can beef consommé soup
3 1/2 c. water

1/2 lb. bacon
1 1/2 tsp. salt
1/4 tsp. pepper

Marie Ternes

Cut zucchini in chunks. Combine all ingredients. Cook 1 hour. Cool. Put in blender and purée. Heat again and serve. Can be frozen.



ADDITIONAL RECIPES

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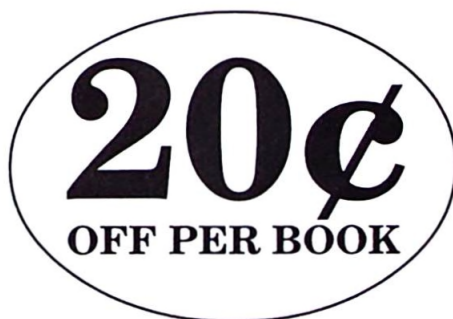


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